

FOURTH OF JULY p. 40
FRIED CHICKEN

quick — p. 35
KALE PESTO

BOOZY DAIQUIRI
— ICE POPS p. 84

habanero p. 50
GRILLED PORK

bon appétit

We Love
Summer

Rustic
Blueberry
Galette
p. 75

Want a rich, crisp crust? Add ground pecans.

+
THE
BEST
PIZZA IN
AMERICA
p. 86



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Go Further

WE ♥ SUMMER ISSUE

July

STARTERS

17 THE MOMENT

These new old-fashioned ice cream parlors are churning it up a notch.

22 THE WINE INSIDER

Meet July's brightest sparkler.

BY DAVID LYNCH

24 THE BUY

Rinse and repeat with these splashy colanders.

BY MONICA KHEMSUROV

THE BA KITCHEN

39**THE PARTY**

Land of the free, home of fried chicken—a Fourth of July picnic to get your banners waving.

46 COOK THIS NOW

Get cherried away.

48 FAST, EASY, FRESH

Summer weeknights mean letting the ingredients do the talking. We're listening to you, tomatoes, eggplant, and cucumbers.

BY CHRIS MOROCCO

COLUMNS

10 R.S.V.P.

Reader requests and chefs' responses.

60 BACK OF HOUSE

Finding dessert inspiration during dinner rush.

BY BROOKS HEADLEY

64 NAVIGATOR

SF, we love you, but this month we're hopping across the bay to eat.

BY BELLE CUSHING

113 PREP SCHOOL

Hack a smoker, fry your trout, master Pavlova, and more.

122 BACK OF THE NAPKIN

Pitch Perfect 2 director Elizabeth Banks on mayo-mandatory potato salad.

BY MICKEY RAPKIN

IN EVERY ISSUE

8 editor's letter
120 recipe index
120 sourcebook

Strawberries,
raspberries, huckleberries,
currants—clearly, berries
are having a moment.
P. 70



RALPH LAUREN PAINT

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FEATURED: ROSA ALMONIA



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WE ♥ SUMMER ISSUE

July



Meet sorbet in grapefruit cups, the best-looking pool party dessert in the history of pool parties.

P. 84



FEATURES

70 ALL OF THE BERRIES

You can eat them plain by the handful, sure, but these July jewels can do a whole lot more.

RECIPES BY RACHAEL COYLE

76 EVERYONE IN THE POOL

Baby, it's hot outside. So set up a D.I.Y. Tom Collins bar and serve yourself from this cool(ing) retro menu.

RECIPES BY ALISON ROMAN

86 THE PIZZA SAINT OF PHILLY

Andrew Knowlton discovers the pie he's been praying for.

90 HAPPY CAMPERS

Who makes chilaquiles, fruity cake, and mixology-grade cocktails in the woods? We do—and you should too.

**BY AMIEL STANEK
RECIPES BY CHRIS MOROCCO**

100 CUTLETS SUPREME

Crispy, quick-cooking meat topped with heaps of bracing veg: Opposites attract in your new favorite dinner.

BY ALISON ROMAN

104 THE ARTFUL GARDENER

Behind every vegetable-forward chef, there's been a meal at Alain Passard's L'Arpège.

BY CHRISTINE MUHLKE

ON THE COVER

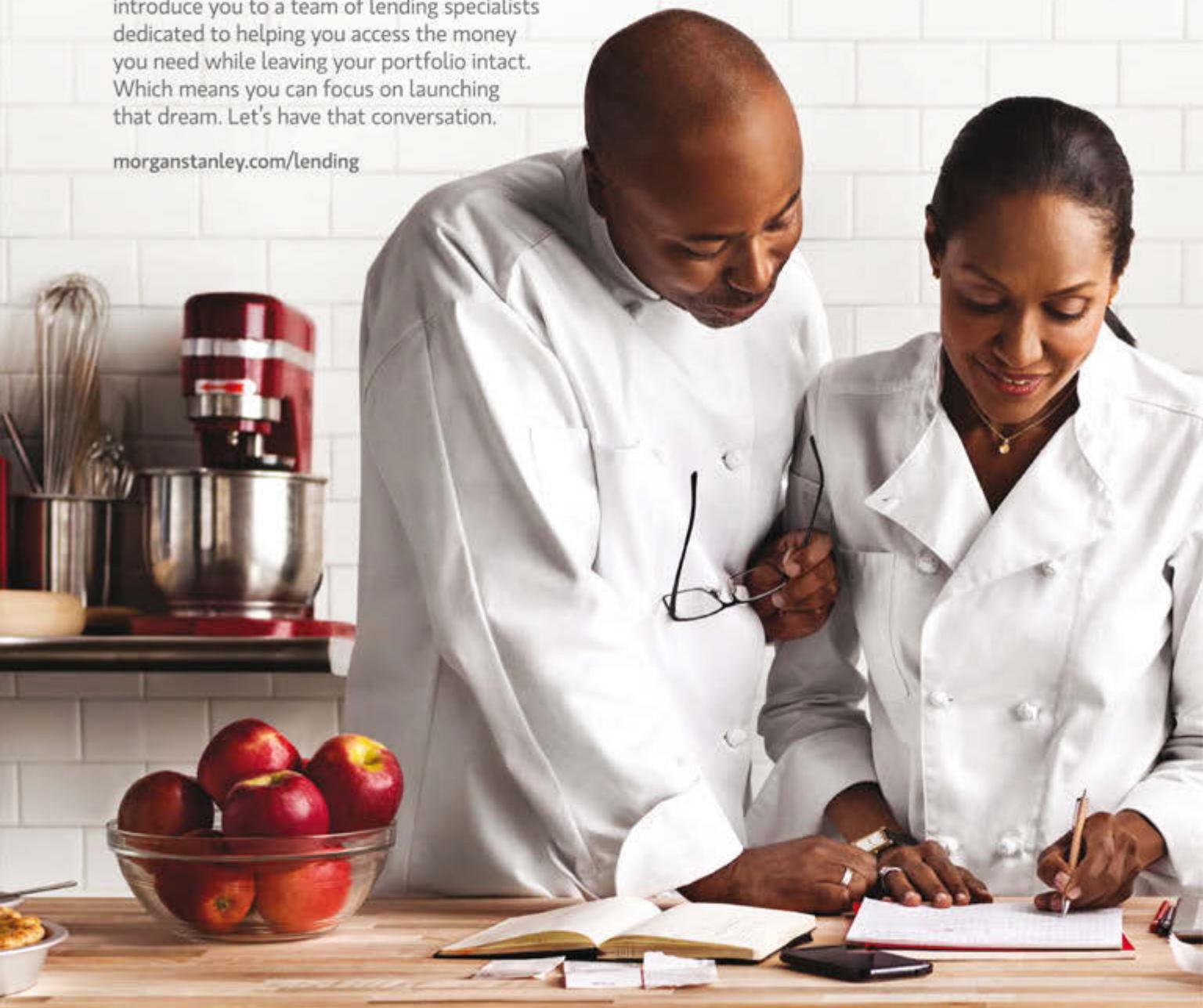
Blueberry-Pecan Galette (for recipe, see page 75). Photograph by Michael Graydon + Nikole Herriott. Food styling by Rebecca Jurkevich. Prop styling by Olga Naiman.

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"Add some vodka to a container of lemonade and stick in the freezer. The alcohol keeps the lemonade from freezing solid, so you get a boozy slushie!"
 —C.M.

"I've never met a sangria I didn't like. My secret ingredient? Triple sec."
 —M.B.D.

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editor's letter



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CANNONBALL!

► There are certain rules of summer you don't argue with. Like when an e-vite pops up in your in-box subject-lined "POOL PARTY," your reply is always Yes. The only question is whether you're going to: A) take your famous seven-layer dip/fingerling potato salad/blueberry hand pies, or B) grab a magazine like this one to brave a new recipe. (Of course, there's always the less-celebrated—but still unimpeachable—Option C: Pick up a 12-pack on the way at the 7-Eleven.)

Last July the invitation came courtesy of my friends Kristina and Justin on Shelter Island. I worked with Kristina when I first moved to New York 20 years ago. She now has a fancy-pants job as the editor in chief of *WSJ. Magazine*, but at heart she's still a suburban girl, having grown up in Woodbridge, Virginia—cul-de-sac, BMX bike, all that. I knew she'd do the party right.

Sure enough, when my wife, son, and I arrived, we entered through the garage, where there was a cooler packed with soft drinks for the kids and, for the adults, a fridge stocked with cans of beer. (*Summer Rule No. 2: No glass around the pool!*)

Out back, Kristina had set up a Slip'N Slide for the kids, of which there was already a gaggle. Inside, she'd set a table with guacamole and other dips, plus potato salad, a watermelon-feta salad, and, for later, a bunch of homemade cobblers and pies.

Before I gravitated to the grill, I took a plunge. (*Summer Rule No. 3: None of that "Oh, I forgot my suit" nonsense. It's a pool party, not a patio party; get in the water.*)

Dinner was ribs and burgers, and Justin and I followed the advice of so many burger geeks out there: We placed a cast-iron skillet directly on a gas grill, got it ripping hot, and grabbed handfuls of ground chuck (20-percent fat), smashing them directly into the pan like they'd do at a diner. We let 'em sizzle away in their fat till they got crispy with lacy edges, then glossy with American cheese. Good God, they were tasty.

Maybe I'm over-romanticizing our afternoon. But for a kid who didn't grow up in the burbs (and who now lives in Manhattan), the party represented a kind of American ideal of the good life. I really couldn't have been happier, jumping in and out of the pool, helping out at the grill, repairing to the garage for another can of beer.

It's what so many of us talk about doing every summer. But between playdates and travel and all that, how often do we really get to sit by the pool with friends and enjoy the kind of party we write about in this magazine? Frankly, not often enough.

Oh, and in case you were wondering what we brought, we went with Option C. Always a good move. ■


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DEAR BON APPÉTIT,
MY FAVORITE TREAT, THE
PISTACHIO SANDWICH
COOKIE, AT MY FAVORITE
BAKERY/PIZZERIA, **AREA
FOUR** IN CAMBRIDGE, MA, IS
OFF THE MENU FOR THE
FORESEEABLE FUTURE! CAN
YOU HELP GET THE RECIPE?

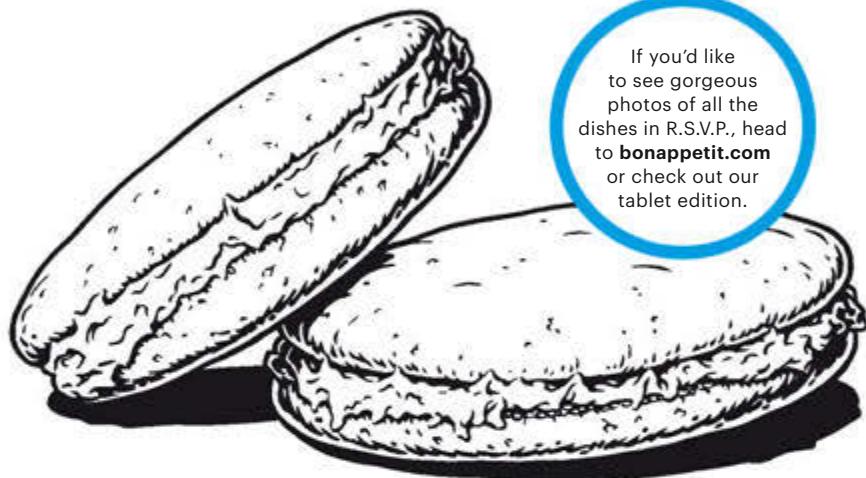
—LIZ MURPHY, Cambridge, MA

PISTACHIO-CREAM SANDWICH COOKIES

MAKES ABOUT 24 These cookies would also make for an awesome ice cream sandwich: Skip the pistachio filling and use softened store-bought gelato or ice cream instead.

COOKIES

2½ cups all-purpose flour
1 tsp. baking powder
1 tsp. baking soda
½ tsp. kosher salt
1½ cups (3 sticks) unsalted butter, room temperature
¾ cup granulated sugar
½ cup pistachio paste
½ tsp. vanilla extract
2 large eggs, room temperature



If you'd like to see gorgeous photos of all the dishes in R.S.V.P., head to bonappetit.com or check out our tablet edition.

PISTACHIO CREAM AND ASSEMBLY

½ cup (1 stick) unsalted butter, room temperature
½ cup pistachio paste
½ cup powdered sugar
½ tsp. vanilla extract
¼ tsp. kosher salt

COOKIES Preheat oven to 350°. Whisk flour, baking powder, baking soda, and salt in a medium bowl. Using an electric mixer on medium-high speed, beat butter, granulated sugar, and pistachio paste in a large bowl until light and fluffy, about 4 minutes. Mix in vanilla, then eggs, one at a time, beating to incorporate completely after each addition. Reduce speed to low and gradually add dry ingredients; mix just until combined.

Scoop heaping tablespoonfuls of dough onto parchment-lined baking sheets, spacing 3" apart. Bake cookies until golden, 12–15 minutes. Let cool on baking sheets 10 minutes, then transfer to wire racks and let cool completely.

PISTACHIO CREAM AND ASSEMBLY Using an electric mixer on medium-high speed, beat butter, pistachio paste, powdered sugar, vanilla, and salt until light and fluffy, about 3 minutes.

Spread 1 scant tablespoonful pistachio cream onto flat side of a cookie. Top with another cookie, flat side down; press lightly to even out filling. Repeat with remaining cookies and pistachio cream.

DO AHEAD: Cookies can be made 1 day ahead. Store tightly wrapped at room temperature.

Excuse Me, Editor, There's Chicken Liver in My Pasta Bolognese

Mike Easton's version of Bolognese, featured in our April issue, called for one ingredient that did not please the crowd: chicken livers. Names were called ("cat food"); foreign insults hurled ("Che schifo!"). We asked the chef to defend himself.



"Chicken livers are actually a common addition to Bolognese in Italy. They deliver this rustic umami flavor, a richness you can't get otherwise. Caramelize the livers with onion and peppers at the beginning is key—they'll dissolve, as when cooking anchovies. This fond becomes the super-savory flavor base for the rest of the dish. Leave them out, and you can tell the difference." —**MIKE EASTON**, chef, *Il Corvo*, Seattle



RoC® Your Passions

Summer is the perfect time to pursue your passions and do more of what you love. Bon Appétit and RoC® want to inspire you to make the most of the season—and look great while doing so. Embrace summer with this list of four things to tackle before fall.



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MICHELLE CANTU, featured blogger from [AThriftyDiva.com](#) and [TexanFlavor.com](#), takes time to do things she's passionate about during the summer.

THROW A SUMMER SOIREE

The season brings endless reasons to host a party—or two. Serve plenty of refreshing beverages and a simple menu of no-fuss foods and family-style dishes. "I love pasta salads, especially when they can be made ahead of time," shares Michelle.

CATCH THE TRAVEL BUG

Experiencing new places is always enlightening. Be bold and explore a part of the world that you've never seen before, or gas up the car and take a scenic road trip. Michelle suggests packing an extra empty bag for souvenirs and food takeaways.

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HIT UP A FOOD FESTIVAL

Some of the best culinary events roll out in the summer, all across the country. With plenty of options to tempt your taste buds, narrow in on a few and mark your calendar. Michelle loves how food fests "extend her palate and introduce new taste sensations."

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DEAR BON APPÉTIT, I'VE NEVER HAD ANYTHING QUITE LIKE THE SMOKED TOMATO SOUP AT **BLUE HILL AT STONE BARNS** IN POCANTICO HILLS, NY. I'LL DO WHATEVER IT TAKES TO RE-CREATE THOSE FLAVORS.

—HELENE DUNCAN, Bennington, VT

SMOKED TOMATO SOUP

4 SERVINGS Skillet smoking is a chef's trick that's easy to do at home. For more on the technique, see Prep School, p. 113.

- 4 lb. plum tomatoes, halved, seeded, divided
- ¼ cup olive oil
- 1 large onion, chopped
- 1 large leek, white and pale-green parts only, halved lengthwise, thinly sliced
- 3 garlic cloves, crushed
- 2 bay leaves
- 2 tsp. coriander seeds
- 2 tsp. finely grated fresh horseradish or prepared horseradish
- 1½ cups low-sodium chicken broth
- 5 Tbsp. unsalted butter, room temperature
- Kosher salt, freshly ground pepper
- Thinly sliced basil leaves (for serving)

SPECIAL EQUIPMENT: ½ cup hickory, pecan, or applewood chips

Scatter wood chips in a medium cast-iron skillet and heat over high until chips begin to smoke, about 5 minutes. Cut

a 24" sheet of heavy-duty foil and fold in half to make a large square. Fold in half twice more to make a small, thick square. Carefully place over chips and set 5 tomato halves, cut sides up, on top; remove skillet from heat. Cover with foil and top with another medium skillet.

Let tomatoes sit until barely softened and smoky, 5–8 minutes. Transfer tomatoes to a plate and let cool slightly.

Meanwhile, chop remaining tomatoes. Heat oil in a large pot over medium and cook onion and leek, stirring occasionally, until tender but not yet taking on any color, 8–10 minutes. Stir in garlic, bay leaves, coriander seeds, and horseradish and cook, stirring occasionally, until fragrant, about 2 minutes. Add chopped tomatoes and broth, increase heat to medium-high, and bring to a boil. Reduce heat, cover pot, and simmer until tomatoes are soft, 35–45 minutes. Let cool slightly; discard bay leaves.

Working in batches if needed, blend tomato mixture, smoked tomatoes, and butter in a blender until smooth. Strain soup through a medium-mesh sieve into a large bowl; season with salt and pepper. Serve warm or room temperature topped with basil.



THE CHEF SAYS
"This pan-smoking technique works with fish, vegetables, cheese—I'm smoking a goat cheese as we speak. To get a sweet (rather than acrid) smoke, make sure to burn off the chips completely before adding food."
**DAN BARBER, chef-owner,
Blue Hill at Stone Barns**



Whey Cool

The acidic liquid left over from yogurt making has been popping up on restaurant menus. At least one BA reader wants in. We got her chef tips.

Q.

"I'm seeing whey sold at Whole Foods. Any ideas on cooking with it at home?"
—CASEI M., via Facebook

A.

"Try adding it to the brine when pickling cabbage or endive."
—ILIANA REGAN, Elizabeth, Chicago

"Sub in whey for water when cooking oatmeal or any other grain."
—JOEL HOUGH, Il Buco, NYC

"Add reduced whey directly to sauces, veg, seafood—anywhere you'd use lemon juice."
—DAVID LEVI, Vinland, Portland, ME

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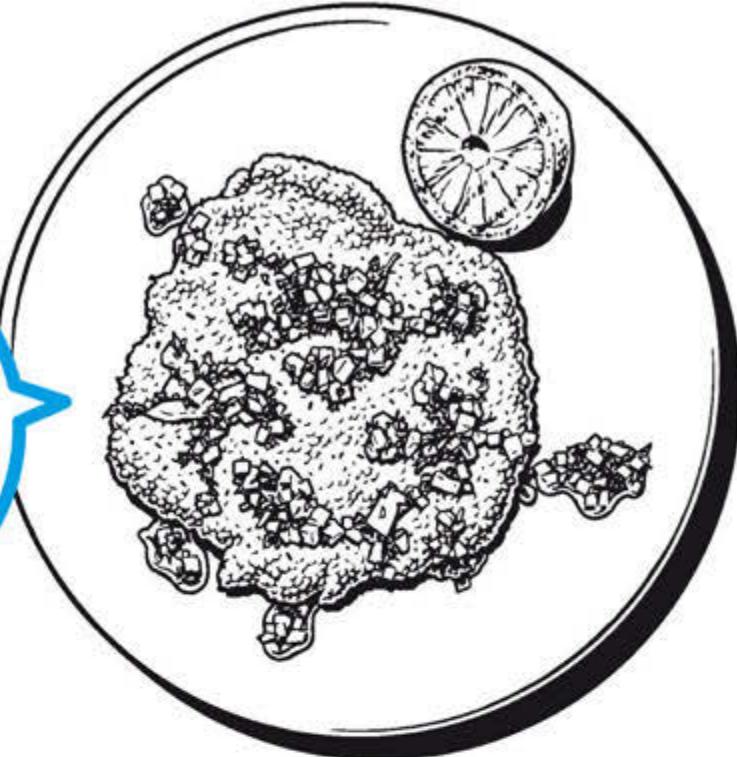
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THE CHEF SAYS

"I can't believe I'm that guy, but I try to steer clear of gluten when I can. I love a breaded scaloppine, but you won't miss the breadcrumbs in this recipe. At home, I also like to cover the pork with pickled red onions, cilantro, and capers."

**JEREMY FOX, chef,
Rustic Canyon**



DEAR BON APPÉTIT, IS IT POSSIBLE TO BE IN LOVE WITH A PLATE OF SCALOPPINE? PLEASE GET THE RECIPE FOR THE PORK VERSION WITH SALSA VERDE FROM **RUSTIC CANYON** IN SANTA MONICA, CA, AND I'LL KEEP YOU POSTED.

—MAX PODEMSKI, Los Angeles

PORK SCALOPPINE WITH FENNEL SALSA VERDE

4 SERVINGS The surface scoring used here helps to create a cutlet that will be evenly thin when pounded out. Try it on beef or veal, too.

1/4 small fennel bulb, finely chopped, plus 2 Tbsp. chopped fennel fronds
1/2 large shallot, finely chopped
1 garlic clove, finely grated
2 Tbsp. chopped drained capers
2 Tbsp. chopped fresh parsley
2 Tbsp. finely grated lemon zest

1/3 cup olive oil, plus more
Kosher salt, freshly ground pepper
1 Tbsp. fennel seeds
2 1/2 lb. center-cut boneless pork loin, silver skin removed
1 Tbsp. (or more) vegetable oil
2 lemons, halved crosswise

SPECIAL EQUIPMENT: A spice mill or a mortar and pestle

Stir fennel, fennel fronds, shallot, garlic, capers, parsley, lemon zest, and **1/3** cup olive oil in a small bowl; season with salt and pepper. Cover salsa verde and let sit at room temperature at least 30 minutes.

Meanwhile, grind fennel seeds in spice mill or with mortar and pestle. Slice pork loin into 4 pieces. Use the tip of a sharp knife to lightly score both sides of each piece in a crosshatch pattern, being careful to barely break the surface. Lightly brush all over with olive oil. Working one at a time, pound pork between 2 sheets of plastic wrap to **1/8**" thick. Sprinkle with ground fennel, pressing to adhere; season with salt and pepper.

Heat 1 Tbsp. vegetable oil in a large skillet, preferably cast iron, over medium-high. Working one at a time and adding more vegetable oil to skillet between batches as needed, cook pork until golden brown, about 2 minutes per side. Transfer to plates.

Cook lemon halves, cut side down, in skillet until browned and caramelized, about 2 minutes. Spoon salsa verde over scaloppine and squeeze with lemons.

DO AHEAD: Salsa verde can be made 4 hours ahead. Cover and chill.



Motivational Reader

Meet Claire Geiger, the Denver subscriber who cooked every single recipe in our April issue—all during the month of April.

Why?
"I wanted to see if the average person, in an average kitchen, with maybe less-than-average tools, could actually do it."

Favorite recipe?
"I loved all the composed salads, especially the green goddess dressing. And that rosé spritzer recipe was totally spot on!"

Biggest challenge?
"I tried to make the omelet four times. I don't love eggs, so after the first one, I googled, 'Can dogs eat eggs?'"

What did you learn?
"I butterflied and stuffed a leg of lamb—never did I think I would be doing that! And I got to know my local butcher."

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JULY 2015

starters

WHERE GREAT TASTE BEGINS



The
Moment

1 of 3

SUNDAY
BEST

There's nothing old-fashioned about today's throwback **ice cream parlors**, where sprinkles make way for Aleppo pecans, floats get a splash of house-made lemongrass soda, and that cherry on top is pickled

by BELLE CUSHING



The Moment

2 of 3

WE'RE ALL FOR POLISHING OFF A PINT DURING A HOUSE HUNTERS MARATHON.

But our grandparents had it right: The best way to eat ice cream is at a counter. Feet dangling from stools, eyes on the soda jerk, and with extra hot fudge. A new generation is pairing pastry degrees with paper hats, making parlor favorites like sundaes and malts that are anything but vanilla. There's sesame in the caramel, shiso in the splits—and still plenty of fun on the menu. We're getting ours to stay.



LOOK SHARP

Morgenstern's nods to the past without getting too nostalgic—note its modern black-and-white interior.

Where to Go

We all scream for, well, you know, at these five top spots

**Cold Front
Minneapolis**

Soda shop treats go small-batch, with syrups like cherry and lime made in-house.



PRINCESS RAINBOW FLOAT

**Cloud 10
Creamery
Houston**

Top wild flavors like bay leaf with powders, pastries, and pickles.



CHEF'S SPECIAL

**Morgenstern's
NYC**

The city's finest chefs share the counter with local kids at this chic parlor.



THE NEW GOD FLOW

**Bluebird
Microcreamery
Seattle**

This creamery and brewery serves beer floats from a 1920s fountain.



BEER FLOAT

**Small Batch
L.A.**

Tucked inside restaurant Playa Provisions, you'll find a pro's take on Choco Tacos.



WAFFLE TACO



TOOL OF THE TRADE

► The 1947 Hamilton Beach blender on the counter at Cold Front in Minneapolis isn't just for show. Owner Steve Willis insists that the shakes it makes are frothier than what you'd get with modern equipment. To capture that combination of (retro) style and substance at home, search for milkshake mixers on eBay.

HOW TO SPEAK SODA JERK

► **EGG CREAM** An eggless, creamless classic. It's a blend of milk, seltzer, and Fox's U-bet chocolate syrup (no other brand will do).

► **MALT** A shake with a spoonful of malted milk powder (a mix of milk, barley malt, and wheat), which adds some toastiness.



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FOR HAIR THAT LIVES TO MOVE





The Moment

3 of 3

How to Build a Sundae in 2015

Add layers like a chef composing an entrée (i.e., go for contrast)

Something Saucy

Hot fudge? Sure—but why not sesame caramel, lemon curd, or even fancy olive oil?



Something Punchy

Tangy fruit brightens the bowl. Try Luxardo cherries (think upscale maraschinos) or pickled or roasted fruit.



Something Crunchy

Cut the creaminess with crunch: toasted coconut, popcorn, toffee bits, or breakfast cereal.



Something Salty

Nuts, saltines, or a sprinkle of flaky sea salt will bring out layers of flavor you didn't know vanilla was capable of.



Top This

Take your cue from today's parlors and crown your scoops with more than just sprinkles

LOWBROW	HIGHBROW	
PICOSOS PEANUTS	GRANOLA	
JUNIOR MINTS	CHILL OUT Just as chefs warm plates for dinner service, ice cream needs a frosty vessel. Stick bowls in the freezer before serving.	
BANANA CHIPS	PICKLED PINEAPPLE	
LIFE CEREAL	BAKLAVA	
FRUITY PEBBLES	CANDIED SESAME SEEDS	
CORN NUTS	SHISO	

TOOL OF THE TRADE

Ask any soda jerk what his preferred ice cream scoop is, and chances are he'll recommend the **Zeroll**. Its liquid-filled handle warms as you grip it, making scooping perfect rounds a breeze. Even if you're not dishing out ice cream for an army of customers, you'll want one of these in your arsenal. \$20; williams-sonoma.com

→ **PHOSPHATE** An early soda. Acid phosphate (a sign of the soda shop's drugstore origins) gives a nice sour note to fizzy drinks.

→ **RICKY** Soda and lime, usually sweetened, turned fruity (with raspberry or cherry syrup) or boozy (gin or rum).

→ **BROWN COW** Chocolate or vanilla ice cream, chocolate syrup, and a root beer top-off. See also: Purple Cow, its grape soda sibling.

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The Wine Insider

A New Brand of Bubbly

Pét-nat is Champagne's quirky-cool kid sister—and it's exactly what you'll want to drink all summer long

by DAVID LYNCH

IMAGINE CHAMPAGNE without the pretense or the price and you've got the wine of the moment: *pétillant naturel*. Literally, "naturally sparkling," it's abbreviated to pét-nat to make it even more adorable. Yes, it has "natural" in its name, which is enough right there to make it buzzy, but everything about this lightweight, fizzy drink quenches the modern thirst for authentic, handmade, unadorned wine.

Crafted from white and red grapes alike, pét-nat is made by taking unfinished (in other words, still-fermenting) wine, bottling and capping it, and allowing it to complete fermentation in the bottle (that's where the bubbles come from). It's the ultimate in lo-fi winemaking, conjuring images of ruddy French farmers in grimy blue coveralls filling bottles by hand.

"It's Russian roulette winemaking," says Onward Wine's Faith Armstrong-Foster, not a ruddy French old-timer, but one of several domestic winemakers creating this leap-of-faith wine. (Pét-nat's spiritual homeland is France's Loire Valley, but now it can be found everywhere from Sonoma to Italy.)

What makes it a gamble? Champagne-style sparklers start with "finished" wine, to which a measured amount of sugar and yeast is added. When you open a pét-nat, on the other hand, you're drinking something raw and unpolished, with about half the pressure of Champagne. You can't quite predict what you're getting. And that's part of the point. "It's so fresh and alive," Armstrong-Foster enthuses. The refreshing, spontaneous style is just the thing for summer.

THE BOTTLES

Here are three to seek out (and you may need to seek—pét-nats are in limited production and not at every wine shop).

1

La Grange
Tiphaine 2013
"Nouveau-Nez"
\$28

2

Ca' dei Zago
Prosecco Col
Fondo 2014
\$21

3

Onward Wines
2014 Pét-Nat
Suisun Valley
\$24

POP THE QUESTIONS



WHERE... Do I find pét-nat?

Look in natural wine bars or boutiques (use "pét-nat" as your code word—salespeople and sommeliers will know what you mean). It's also a "natural" choice for a hip by-the-glass list.

WHAT...

Will it cost?
Don't go searching the aisles of the splurge section—this isn't a high roller like Champagne. Pét-nat's lower price (mostly under \$30) is half of the wine's appeal.

WHEN... Should I drink it?

Not all bottles specify a year (those are NV, or nonvintage), but regardless, this isn't a wine meant to go dusty in your cellar. Drink it sooner rather than later.

HOW... Do I know it's pét-nat?

Some bottles specify *pétillant naturel*, *méthode ancestrale* or *col fondo* on the label. A crown-style cap is also often a good indicator.
—BELLE CUSHING

passionate about the process?



You love the whole process. Discovering that perfect recipe... going to the market to carefully choose your ingredients...adding those special little touches to make the meal uniquely and undeniably your own.

Elevate your passion for the process with the sheer joy of filling your work bowl to the very top with soups and sauces without worrying they'll escape. Then keep the inspiration flowing with blades that stay locked in place when pouring out your purees and vinaigrettes. Marvel as you go from task to task, recipe to recipe, uninterrupted, with our remarkably versatile nesting bowls. Thick, thin, or somewhere in-between, any way you choose to slice it, you're going to fall in love with the absolute precision of our 6-in-1 adjustable slicing disc, and flip for our reversible shredding disc.

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The Buy



Let It Strain

When did colanders get so chic?

by MONICA KHEMSUROV

1 Shine On

This Old Dutch brand hanging colander looks antique, but its special copper-plated finish won't tarnish. \$25; bedbathandbeyond.com

2 Berry Beautiful

This hand-thrown stoneware berry (a.k.a. small) colander by ceramist Peter Sheldon has a food-safe inner glaze. \$80; petersheldonceramics.com

3 The Classic

No retro-style kitchen is complete without an enamelware colander. This one's made in a centuries-old Austrian factory. \$55; kaufmannmercantile.com

4 Make a Statement

Crafted from hand-polished stainless steel, this investment piece doubles as a stylish and striking fruit bowl that's worth showing off. \$320; rablabs.com

5 Rinse & Repeat

The porcelain "Threshold" model has a warm white look and, even better, an especially friendly price tag. Bonus: It's dishwasher-safe. \$13; target.com

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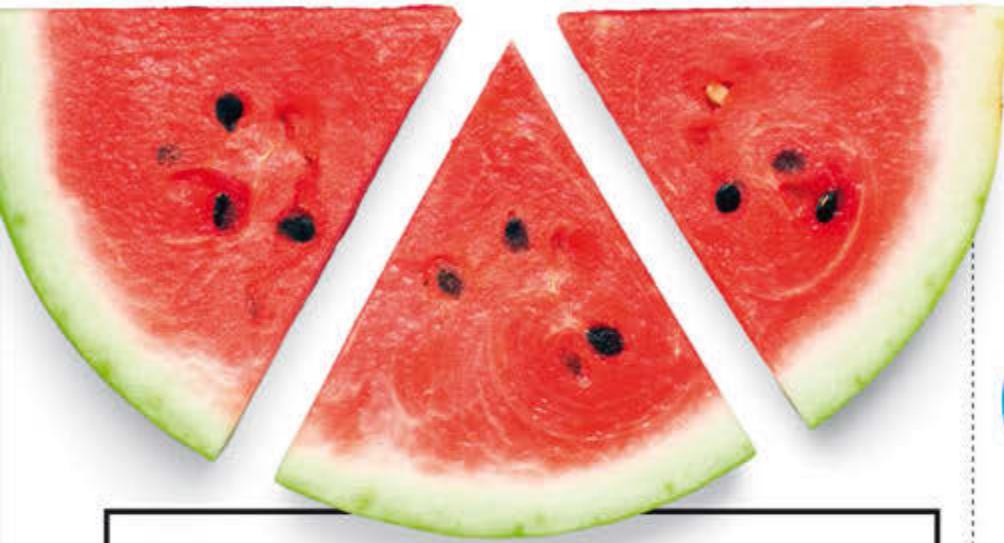
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The FOODIST

SUMMER ESSENTIALS



The Ultimate Summer Snack

As a kid, my favorite way to eat watermelon was outside, with the juice running down my arms.

Here's how I'm experimenting these days:



Treat It Like a Steak

Cut watermelon into 2" slabs. Drizzle with olive oil and sprinkle with sea salt and red pepper flakes. Eat with a steak knife.



Make a BLW

Skip the tomato and use a few thin slices of watermelon on your sandwich instead. Add some grilled Halloumi cheese for good measure.



Blitz It

Purée watermelon (seeds and all), strain, then add honey and lime juice to taste. Serve on ice with a mint sprig. Adult-ify with rum or tequila.



THE 102-WORD RANT Dear City Folk: I too love the outdoors. But generally speaking, I don't love dining alfresco in the big city. Do I really want to eat on a New York sidewalk, surrounded by blaring cab horns and garbage cans? Or underneath the elevated L train tracks in Chicago's Loop neighborhood, where you need a bullhorn to talk to your tablemate? And what about along Market Street in San Francisco, which offers a killer view of fearless pigeons? Unless I'm far from the concrete and exhaust, you'll find me sitting inside, even on the nicest of days. Love, The Foodist



BBQ Cut of the Year

> I was raised on pulled pork. But these days, beef ribs are the king of the smoker as far as I'm concerned. Weighing in at 1 to 2½ pounds each, they've been smoked for so long that the outside bark is crispy and the inside meltingly soft. One rib can easily feed two people—but at my house, that plan never works out peacefully.

They're biodegradable!



ROCKET FUEL

The newest addition to my cooler (alongside easy-drinking beer and those not-too-sweet San Pellegrino fruit sodas) is **nitro coffee**. You've probably seen the fizzy stuff on tap at new-wave coffee bars. Now the crazy kids over at Stumptown Coffee Roasters are canning the high-octane brew. Consider yourself warned: It'll have you doing cannonballs for hours. \$5; available at Stumptown cafés and some supermarkets



Step up to the Plate

I don't expect fine china at your backyard cookout—my kids may mistake it for a Frisbee. But I don't want to eat off of a paper plate as flimsy as a Post-it note, either. My choice? Elite Global Solutions' Greenovations bamboo and melamine line of dishes. They're break-, chip-, and stain-resistant, dishwasher-safe, and, just as important, good-looking enough to use indoors, too. Your Aunt Annie's famous (plate-disintegrating) coleslaw will thank you.

MAYBE WE SHOULD TALK ABOUT THE 4000-POUND VOLCANIC ROCK IN THE ROOM.

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11
QUESTIONS
FOR
↓

Uzo Aduba

The *Orange Is the New Black* actress known as Crazy Eyes tells us about the foods she's, well, crazy for

You're of Nigerian heritage. Did you grow up eating primarily Nigerian food?

"A mix. I love pizza, but I also love egusi."

Egusi? "It's a spinach stew made with a melon seed—kind of like pumpkin seed but with a smoky flavor. It's made with onions, tomatoes, chiles, spices, and smoked dried fish. It's the most delicious thing ever."

Typical elementary school lunch?

"My mom would make what were probably her idea of typical Western lunches, like a turkey sandwich, but it was never the deli-sliced turkey that all my neighbors had—it was roasted chicken or roasted turkey. As an adult I realize I had the better sandwich, but as a kid you just want deli meat."

Food trends you can't get behind?

"I'm not mad at kale, I'm just fascinated at the recent discovery. Was it just invented? I don't think so."

Finish this sentence: I cannot control myself around... "Potato chips. Ruffles, Pringles, Kettle Chips. You name it, I will eat it. I can't even be around those Cape Cod potato chips."

What's your grilling go-to? "I make a mean chicken, and I can't take credit for the recipe because my older sister gave it to me. It takes three days. We call it our Jesus Christ Chicken because it rises on the third day. It's absolutely delicious. The key is to marinate, marinate, marinate."

What's in this marinade? "I would have to lock you in the SHU [solitary confinement] if I told you! I'll tell you one thing that's in it: Paul Newman sesame-ginger vinaigrette."

You've won a number of trophies. Do you have an awards-show diet? "I generally just try to take care of myself without being too crazy about it. Life is meant to be enjoyed."

Greatest food city? "It's a tie between Paris and Lagos, Nigeria. In Paris, I understand what the word *satiated* means. Whether it's the croissant or the crème brûlée, everything feels just enough. And then in Lagos, everything's on the fire, the grill. There's flavor and spice. Those two cities, they know how to cook."

Dream dinner-party guest list? "Oprah, obviously. Carrie from *Sex and the City*, and Nelson Mandela. They would be fabulous, wouldn't they? So much to talk about."

If you were to be reincarnated as one food, what would it be? "Steak, because it's juicy." —INTERVIEW BY ALISON ROSEN

A tasty place to rest

Ranch or nacho cheese, Uzo?
Go to bonappetit.com/celebs to find out.

THE VITALS

Age 34

Hometown
Medfield, MA

Broadway credits
Godspell,
Coram Boy

Backstage snack
String cheese
and Emergen-C

Summer drink
Bellini

Dips her fries in
Ketchup and
mayonnaise—
together



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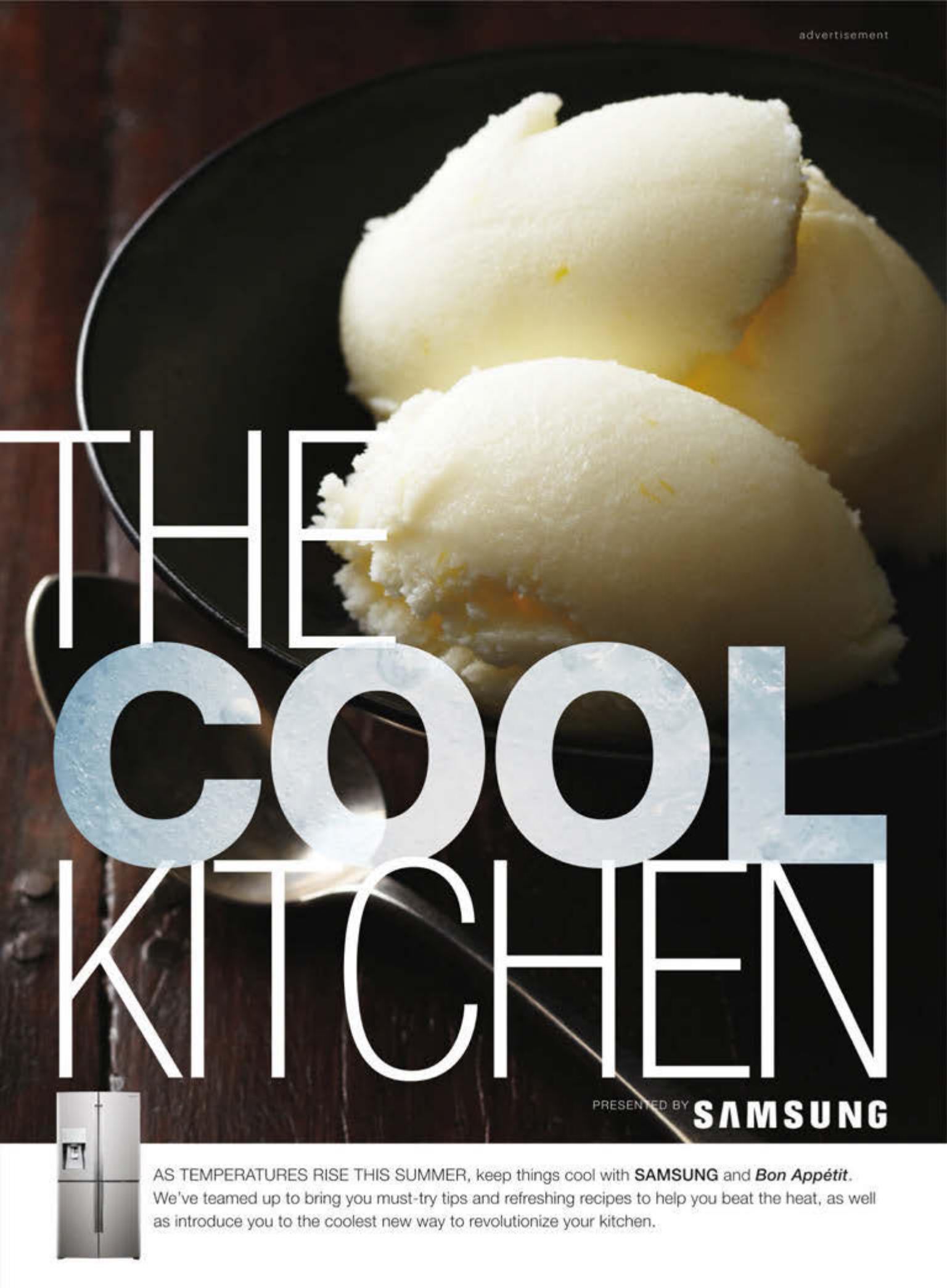
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Pesto, Change-O!

Basil and pine nuts? Pfft.... Chefs are brilliantly upending the Italian classic

by AMIEL STANEK



THE COOL KITCHEN

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AS TEMPERATURES RISE THIS SUMMER, keep things cool with **SAMSUNG** and *Bon Appétit*. We've teamed up to bring you must-try tips and refreshing recipes to help you beat the heat, as well as introduce you to the coolest new way to revolutionize your kitchen.

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TRUE VANILLA ICE CREAM

MAKES ABOUT 3½ CUPS

- 1 cup whole milk
- ¼ cup sugar
- Pinch of kosher salt
- ½ vanilla bean, split lengthwise, or 1 tsp. vanilla extract
- 5 large egg yolks
- ¼ cup sugar
- 1½ cups heavy cream

Combine cream, milk, sugar, and salt in medium saucepan. Scrape in seeds from vanilla bean; add pod or extract. Bring just to a simmer, stirring to dissolve sugar. Remove from heat. If using vanilla bean, cover; let sit 30 minutes.

Whisk egg yolks and sugar in medium bowl until pale, about 2 minutes. Gradually whisk in ½ cup cream mixture, then yolk mixture. Cook over medium heat, stirring constantly, until thick enough to coat a wooden spoon, 2–3 minutes.

Strain custard into medium bowl set over bowl of ice water; let cool, stirring occasionally. Process in an ice cream maker according to manufacturer's instructions. Transfer to an airtight container; cover. Freeze until firm, at least 4 hours and up to 1 week.



GREEK YOGURT LABNEH

SERVES 6–8

- 2 cups plain 2% fat or whole Greek yogurt
- ½ cup (or more) good-quality extra-virgin olive oil
- 3 Tbsp. finely minced fresh herbs (such as tarragon, parsley, and chives)
- ½ tsp. finely grated lemon zest
- Kosher salt and freshly ground black pepper
- Cheesecloth

Line a large sieve with cheesecloth; set over a medium deep bowl. Place yogurt in sieve. Gather edges of cheesecloth to cover yogurt. Place in refrigerator and let drain for 2–3 days.

Gently squeeze out any excess liquid; discard liquid in bowl (yogurt will be very thick and resemble soft goat cheese). Roll yogurt into ¾-inch balls. Place in an 8-oz. glass jar.

Whisk oil, herbs, and lemon zest in a small bowl to combine. Season with salt and pepper. Pour over yogurt in jar. Cover; place in refrigerator and let marinate for at least 8 hours and up to 2 weeks.



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Chilled cubes made with fruit juice or fresh herbs are a fun way to boost flavor.

COFFEE CUBES

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GO GRAPE

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There's always room for dessert.



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Cook Like a Pro

2 / 2

NOT TO BRUISE YOUR EGO, BASIL, BUT YOU'RE NOT THE ONLY REASON PEOPLE GO GAGA FOR PESTO.

It's the powerhouse trifecta of hearty toasted nuts, salty aged cheese, and grassy olive oil that makes it taste so good. The hard truth, my friend, is this: You're totally replaceable. Chefs all over the country are whizzing up alt pestos featuring everything from ramp tops to broccoli rabe, and diners are loving them. At Southbound in Richmond, VA, chefs Joe Sparatta and Lee Gregory make one with Southern staples collard greens and peanuts that would bring a Genoan to his knees.

"It's not that basil pesto is boring—it's just been done to death," Sparatta says. "I can't tell you how many different riffs on pesto I've made over the years. It's so versatile." All you need to design your own are a few choice fats and a suitably green base. But don't worry, basil: You're still untouchable in a caprese.



OH, THE PESTOS YOU'LL MAKE!

Once you start thinking about pesto as a template, the sky's the limit. Just remember to add some olive oil to loosen it up, a little vinegar or citrus to balance the fat, and salt to season. A few ideas for the foundation:



Tool for the Job

You've got options. A **food processor** pesto is smooth—but not too smooth.

A **blender** pesto is more uniform. A **mortar and pestle** pesto yields a coarser texture (pictured).

Collard Greens and Kale Pesto

MAKES 2 CUPS You wouldn't blanch tender herbs such as basil, but doing so here softens the collards and kale.

- 1 small bunch collard greens, stems removed
- 1 small bunch Tuscan kale, stems removed
- Kosher salt
- 3 garlic cloves, chopped
- 1½ oz. grated Parmesan (about ½ cup)
- 1 cup olive oil
- ½ cup unsalted, roasted peanuts
- 1 Tbsp. finely grated lemon zest
- 1 Tbsp. fresh lemon juice
- Freshly ground black pepper

Cook collard greens and kale in a large pot of boiling salted water until bright green and tender, about 45 seconds. Transfer to a bowl of ice water (this will stop the cooking and help lock in the color). Drain; squeeze out as much liquid as possible (to avoid a watery sauce).

Coarsely chop greens and place in a food processor. Add garlic, Parmesan, oil, peanuts, lemon zest, and lemon juice; process on low speed until a coarse but well-blended mixture forms (a little texture is part of the selling point). Season with salt and plenty of pepper.

DO AHEAD: Pesto can be made 1 day ahead. Cover with plastic wrap, pressing directly against surface, and chill.



GREENS

- Fresh Parsley Leaves
- Raw Arugula
- Fresh Cilantro Leaves
- Whole Grilled Scallions

+



CHEESE

- Aged Manchego
- Pecorino
- Cotija
- Aged Gouda

+



TOasted NUTS/SEEDS

- Almonds
- Walnuts
- Sunflower Seeds
- Hazelnuts

Look Kids, No Meat!

How to get your family to go vegetarian for a week, whether they like it or not. (Or not.)

by JENNY ROSENSTRACH
and ANDY WARD

► OVER PORK SHOULDER

TACOS ONE NIGHT, we told our daughters that we had an announcement to make. "Jeez, that sounds scary," said Phoebe, our 13-year-old. Little did she know.

"Next week, we're going vegetarian," we informed them. "Now, you guys are either with us or against us, and since you aren't old enough to get a vote, it looks like you'll be with us."

Oh my God, the whining. But I'll be starving. Tofu is disgusting. This isn't fair. We already eat a lot of vegetables.

This last point was true. Our daughters have been trained to think of a meal as incomplete without something green on their plates. They ask for seconds of kale salad and, to their grandfather's eternal bewilderment, will go off on a bowl of brussels sprouts. Our issue is different. Other than the occasional black bean burrito, they flatly refuse meals that feature the mainstay proteins of a vegetarian's diet: tofu, eggs, lentils, beans. Which feels like a fairly epic parental fail given that every week it seems like an inspiring new cookbook implores us to live healthier, go plant-based, and experiment with einkorn wheat berries. We thumb through recipes by Yotam Ottolenghi and April Bloomfield, saying, "If only we could eat like this every night." So we tried—for a week, at least. Here's what we learned.



The girls
didn't love the Salad
Sandwich, but you
will! Get the recipe
at [bonappetit.com](http://bonappetit.com/providers)
/providers

Never Reveal the Meal Plan Ahead of Time

► The less time the kids have to organize their resistance, the better. When we announced on the morning of Day 1 that dinner was going to be Ottolenghi's Thai red lentil soup, what ensued were hours of complaining that lasted through dinner. No matter how good the soup was—and it was good—its fate was sealed. Abby, our 11-year-old: "I miss chicken." Phoebe: "It wasn't terrible, but I'm really hungry."

Kids Are Really Hungry

► Tuesday night is soccer night, which means that the kids come home late, and they're ready to chow. That night we served vegetable fritters on rolls with tamarind sauce, and Phoebe, who was starving, inhaled one. And then another. We declared victory. And then she asked for a chicken sandwich.

Don't Be Too Ambitious

► One night we made April Bloomfield-inspired salad sandwiches. This one seemed about as nonthreatening as it gets: a bunch of vegetables, some ranch dressing, all smushed between two slices of Pullman bread. Oh, and hard-boiled eggs. Which our kids despise. Just having them on the table touched off an epic meltdown. Abby put on her fleece balaclava, which she claimed "protected her from the egg smell." Dinner derailed.

Misdirection Is Your Friend

► We could tell the girls were dreading tofu night, so we rolled out the sides first: avocado salad, roasted carrots, and sushi rice. By the time we presented the tofu strips—glazed with miso butter and the best thing we ate all week—their heads were in a better place. "They look like french fries," Phoebe said. "I'll eat that." And she did. Both of them did. Two bites each. #SmallVictories ■

For more Jenny and Andy, check out their blog, *Dinner: A Love Story*.

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THE PARTY
July
4th
picnic

► "Stars, Stripes, and Fried Chicken Forever"—that was the original name of that song, right? In celebration of our nation's birthday, we're taking our love for this all-American classic to its rightful home: the picnic table. That's because fried chicken is just as tender and miraculously crunchy at room temp as it is fresh out of the fryer. But oh, this isn't just any fried chicken. What we

have here is the mind-blowing creation of Ari Kolender, the chef of Charleston, SC, newcomer Leon's Oyster Shop. Kolender brines the bird in hot sauce, dips it in buttermilk, dredges it in Old Bay-seasoned flour, fries it, then glazes it with lard and a final hit of cayenne and paprika. Yeah, it's as insane as it sounds, and nothing less would do as the centerpiece for this blowout Southern spread.



THE
PARTY
> July 4th
picnic

THE MENU FROM LEON'S OYSTER SHOP

- TOMATO-PEACH SALAD WITH TOFU CREAM
- CABBAGE AND CARROT SLAW WITH WALNUT-ZA'ATAR PESTO □ GLAZED FRIED CHICKEN WITH OLD BAY AND CAYENNE □ IRON-SKILLET PEACH CRISP □ DAY TRIPPER COCKTAIL



Glazed Fried Chicken with Old Bay and Cayenne

8 SERVINGS Three steps to success: A flavorful brine infuses the chicken with seasoning and keeps it juicy, an overnight chill allows the crust to set, and a spicy glaze seals the deal.

CHICKEN

- 9.5 oz. kosher salt (1 cup Morton or 1½ cups Diamond Crystal)
- ½ cup (packed) light brown sugar
- ¼ cup hot sauce (preferably Crystal)
- 2 3½–4-lb. chickens, cut into 8 pieces (legs and thighs separated, breasts halved), backbone and wing tips removed
- 4 cups all-purpose flour
- 6 Tbsp. Old Bay seasoning
- 3 cups buttermilk

GLAZE AND ASSEMBLY

- ¾ cup lard
- 1 Tbsp. Old Bay seasoning
- 2 tsp. paprika
- 1½ tsp. cayenne pepper
- Vegetable oil (for frying; about 4 quarts)

SPECIAL EQUIPMENT: A deep-fry thermometer

CHICKEN Heat salt, brown sugar, and 4 cups water in a large pot over medium, whisking, until salt and sugar dissolve, about 5 minutes. Remove from heat and stir in hot sauce and 8 cups ice water. Add chicken to brine, cover, and chill 4 hours.

Combine 2 cups flour and 3 Tbsp. Old Bay seasoning in a shallow baking dish and toss with your fingers to evenly distribute seasoning. Place buttermilk in a medium bowl. Remove chicken from brine and pat dry with paper towels.

Working one at a time, dip 8 pieces of chicken in buttermilk, allowing excess to drip off, then coat in flour mixture, packing all around chicken and pressing firmly into cracks and crevices; shake

THE PLAN
GO FROM KITCHEN COUNTER TO PICNIC BLANKET WORRY-FREE.

THE DAY BEFORE

Brine the chicken, dip in buttermilk, dredge in flour, and leave in the fridge uncovered overnight. While the chicken is brining, make the walnut-za'atar pesto and tofu cream, storing both in reusable containers. Make the syrup for the cocktail and chill.

THE NIGHT BEFORE

Bake the peach crisp. Mix the cocktail and chill overnight in a lidded pitcher or thermos.

THE MORNING OF

Fry the chicken, glaze, and let cool.

BEFORE YOU HEAD OUT

While the chicken cools, toss the tomato salad (sans tofu cream) and slaw, and pack into airtight containers. Place cooled chicken in brown paper bags (double-bag to be safe). Transport the crisp in the skillet (wrap the bottom with foil if it's covered in sticky fruit juices).

TIME TO EAT

Place tomato salad on tofu cream. Serve slaw with pesto. Tear open paper bags and serve chicken directly on paper.
—Claire Saffitz

off excess. Place chicken on a wire rack set inside a rimmed baking sheet. Discard flour mixture, which will be wet at this point, and repeat process with remaining flour, Old Bay, buttermilk, and chicken; place on another wire rack set inside a rimmed baking sheet. Chill, uncovered, 12–24 hours.

GLAZE AND ASSEMBLY Let chicken stand at room temperature 30 minutes.

Heat lard, Old Bay, paprika, and cayenne in a small saucpan over low, stirring, until lard is melted, about 3 minutes. Set glaze aside.

Pour oil into a large pot fitted with deep-fry thermometer to come halfway up the sides. Heat over medium-high until thermometer registers 325°. Working in 4 batches, fry chicken, turning often with tongs and adjusting heat to maintain temperature, until skin is deep golden brown and an instant-read thermometer inserted into the thickest part of chicken registers 165° for dark meat and 160° for white meat, 10–12 minutes per batch. Transfer chicken back to wire racks and let rest 5 minutes. Brush lightly with glaze (reheat glaze, if needed) and let cool. Store on racks at room temperature up to 3 hours ahead.

Step 3

Preheat oven to CONVECTION/ROAST 400°F. Using convection provides a restaurant-quality caramelized crust.

Step 4

Insert integrated temperature probe into thickest part of tenderloin. Set to 125°F for perfect medium-rare.

Step 5

The oven chimes when roast is ready. Allow to rest for at least 10 minutes before carving.

For the full recipe, visit blog.wolfgourmet.com



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Sur la table



THE DRINK
DAY TRIPPER
COCKTAIL

> Bring $\frac{1}{2}$ cup water to a simmer in a small saucepan. Remove from heat; add **1 bag strong black tea**. Let steep 4 minutes. Discard tea bag. Add $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ tsp. **lightly crushed dried lavender**; bring to a boil, stirring to dissolve sugar. Let cool. Strain syrup into a pitcher and chill until cold. Add **1½ cups vodka**, **¾ cup fresh lemon juice**, and 1 cup water and chill again until cold. To serve, divide among ice-filled rocks glasses; garnish with **lemon wheels**. **8 servings**



△
Could it
get any better
than this?

Tomato-Peach Salad with Tofu Cream

8 SERVINGS No one will know this umami-packed creamy dressing is made with tofu; they'll just think it's delicious.

- 8 oz. silken tofu
- 4 Tbsp. Sherry vinegar, divided
- 4 Tbsp. olive oil, divided
- 2 Tbsp. soy sauce, divided
- Kosher salt, freshly ground pepper
- 3 medium heirloom tomatoes, cut into 1" wedges
- 1 pint cherry tomatoes, halved
- 2 medium peaches, cut into $\frac{1}{2}$ " wedges
- $\frac{1}{2}$ small red onion, thinly sliced
- $\frac{1}{2}$ cup fresh corn kernels (from 1 medium ear)
- 2 Tbsp. chopped fresh tarragon
- 2 Tbsp. chopped fresh chervil, plus sprigs for serving
- 3 thick slices grilled or toasted country-style bread, cut lengthwise into wide strips

Blend tofu, 2 Tbsp. vinegar, 1 Tbsp. oil, and 1 Tbsp. soy sauce in a blender until light and smooth; season tofu cream with salt.

Whisk remaining 3 Tbsp. oil, 2 Tbsp. vinegar, and 1 Tbsp. soy sauce in a large

bowl; season with salt and pepper. Add tomatoes, peaches, onion, corn, tarragon, and chopped chervil and toss to combine. Adjust seasoning if needed.

Swipe tofu cream on a platter and arrange tomato salad over; top with chervil sprigs. Serve with bread.

DO AHEAD: Tofu cream can be made 1 day ahead. Cover and chill.

Cabbage and Carrot Slaw with Walnut-Za'atar Pesto

8 SERVINGS The usual slaw suspects get a modern upgrade thanks to a salty-cheesy walnut pesto.

PESTO

- $\frac{3}{4}$ cup walnuts
- 1 garlic clove, finely grated
- 2 oz. aged Gouda, finely grated
- 1 tsp. za'atar
- $\frac{1}{4}$ cup olive oil
- Kosher salt

SLAW AND ASSEMBLY

- $\frac{1}{4}$ cup dried currants
- $\frac{1}{2}$ cup whole-milk plain Greek yogurt
- 1 Tbsp. fresh lemon juice
- 1 Tbsp. walnut oil or olive oil
- Kosher salt, freshly ground pepper

- $\frac{1}{2}$ small green cabbage, outer leaves removed, very thinly sliced
- $\frac{1}{2}$ lb. young carrots, shaved lengthwise
- $\frac{1}{2}$ cup coarsely chopped fresh parsley
- Za'atar (for serving)

PESTO Preheat oven to 350°. Toast walnuts on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool. Process walnuts, garlic, cheese, and za'atar in a food processor until nuts are coarsely chopped. With motor running, stream in oil; process until coarsely ground. Season with salt.

DO AHEAD: Pesto can be made 1 day ahead. Cover and chill.

SLAW AND ASSEMBLY Place currants in a small bowl and cover with very hot water. Let sit until soft and plump, 5–10 minutes.

Meanwhile, whisk yogurt, lemon juice, and oil in a large bowl; season with salt and pepper. Thin with water until dressing is consistency of heavy cream.

Drain currants and add to dressing along with cabbage, carrots, and parsley; toss to coat. Season with salt.

Swipe walnut pesto on a platter and arrange slaw over; sprinkle with za'atar.

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THE
PARTY
> July 4th
picnic

OUR MUST-HAVES FOR
MOBILE MEALTIME

1 An insulated drink container does double duty as a cocktail pitcher. Two brands we love for keeping things cold: Zojirushi and Stanley.

2 What are you going to do, smash that bottle of rosé against a rock? Have a no-nonsense waiter's wine key ready to go at all times.

3 Your chicken deserves a stylish picnic blanket like the throw pictured on the previous pages. \$350; youreupstate.com —Belle Cushing



A touch of garam masala adds warm spice notes.

Iron-Skillet Peach Crisp

8 SERVINGS The best way to transport this is right in the pan, snug in a box.

TOPPING

- 1 cup all-purpose flour
- $\frac{3}{4}$ cup (packed) light brown sugar
- $\frac{1}{2}$ tsp. kosher salt
- $\frac{1}{2}$ cup (1 stick) chilled unsalted butter, cut into pieces

ASSEMBLY

- 1½ cups pecans
- 2 Tbsp. unsalted butter, room temperature
- 2½ lb. peaches (about 7 medium), cut into $\frac{1}{2}$ " wedges
- $\frac{1}{2}$ cup (packed) light brown sugar
- $\frac{1}{4}$ cup granulated sugar
- 3 Tbsp. fresh lemon juice
- $\frac{1}{2}$ tsp. garam masala
- $\frac{1}{2}$ tsp. kosher salt

TOPPING Whisk flour, brown sugar, and salt in a medium bowl. Rub in butter with your fingers until clumps form and no dry spots remain.

ASSEMBLY Preheat oven to 350°. Toast pecans on a rimmed baking sheet, tossing once, until slightly darkened in color, 8–10 minutes. Let cool, then coarsely chop.

Smear bottom and sides of a 10" cast-iron skillet with butter. Toss pecans, peaches, brown sugar, granulated sugar, lemon juice, garam masala, and salt in a large bowl to combine. Transfer to skillet and crumble topping, breaking up into large pieces, over filling.

Bake crisp until topping is golden brown and juices are thick and bubbling around the edges, 25–35 minutes.

DO AHEAD: Crisp can be made 1 day ahead. Store lightly covered at room temperature.

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Bon Appétit and the **PGA of America** want to help take your game to the next level—in the kitchen and on the fairway. We've teamed up with some of the nation's best chefs and top PGA Pros to bring you cooking ideas and golf tips inspired by the iconic holes at **Whistling Straits**—host of the 2015 PGA Championship.



Talent Spotlight

CHEF AMANDA FREITAG
 EMPIRE DINER & TV PERSONALITY

Be a champion in the kitchen with Amanda's all-star recipe inspired by Hole #12, "Pop Up," and learn how to master this distinguished Par 3 with tips from PGA Professional Chris Hamburger.



POP UP BUTTERMILK BISCUITS

MAKES 12 3-INCH BISCUITS

- 3 cups all-purpose flour
- 3 tsp. baking powder
- ½ tsp. (rounded) kosher salt
- ½ tsp. baking soda
- 12 oz. cold unsalted butter, cut into small cubes
- 1 cup well-shaken buttermilk
- 1 tsp. black pepper
- 1 Tbsp. cream for brushing
- Kosher salt/sugar for sprinkling

Combine dry ingredients in a large mixing bowl. Cut in butter with a pastry cutter or your hands until mixture looks like chickpea-sized crumbs. Add buttermilk and use a wooden spoon to bring the dough together, but don't overmix! Wrap dough with a large piece of plastic wrap, and place in fridge for one hour. Then, unwrap dough and transfer onto a lightly floured surface. Roll dough with a rolling pin until it's about 1-inch thick. Punch out biscuits with a biscuit cutter; transfer to greased sheet pan—spacing them about an inch apart. Place pan in fridge and rest dough for 15 minutes. Preheat oven to 400°. Remove biscuits from fridge; brush the tops with cream. Sprinkle a pinch of sugar and/or salt on top of each biscuit. Bake for 12–15 minutes, or until golden brown.



CHRIS HAMBURGER, PGA
 Head Golf Professional
 at the storied Valhalla
 Golf Club in Louisville,
 Kentucky.

At 143 yards, "Pop Up" is one of the shortest Par 3s on The Straits—and may be the most difficult of all greens to manage. Chris's Pro tips to master the hole:

No. 12 Pop Up

WATCH WINDS & SLOPE SURFACE

Harsh winds from the right require precise club selection and careful consideration on where you start your tee shot. Hitting the green is just the first step—managing the wind and putting slope surface is anything but easy!



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cherry-o!

This precious stone fruit is just as comfortable in a sweet sundae as it is alongside a savory roast

The best cherries have taut, shiny skin. Look closely!



SAUTÉED

(In case you were worried we'd run out of toast ideas...)



CARAMELIZED

Grab a party hat; these cherries are having a jubilee.



FRESH

A peppy cherry dressing is a natural pairing for pork.



KNOW YOUR CHERRIES

SWEET

With just a touch of tartness, these cherries are impossible not to eat straight out of hand. **Sauté or quickly roast**—they can get mushy when baked. Bing is the most common variety, and pinkish-golden Rainiers look beautiful muddled into summer cocktails, but don't pass up Sweethearts and Lapins!

SOUR

We love sour cherries, such as Montmorency and Morello. They are fire-engine red, intensely flavored, and really **the only cherry you should be using in your pie**. They aren't just for desserts, either: Try them sautéed with grilled or roast pork.

—RICK MARTINEZ

Roasted Buttered Cherries

Toss 3 cups halved pitted sour cherries with 4 Tbsp. melted unsalted butter and $\frac{1}{4}$ cup sugar on a rimmed baking sheet and roast at 350° until softened and caramelized, 15–20 minutes. Let cool. Serve over vanilla ice cream. Makes about 1 cup

Pork Loin with Cherry Vinaigrette

Heat 2 Tbsp. vegetable oil in a medium skillet over high. Season one 1½-lb. pork tenderloin with salt and pepper; cook, turning occasionally, until golden brown, 10–12 minutes. Roast in oven at 400° for 8 minutes. Transfer to a cutting board and let rest 10 minutes. Meanwhile, toss together 2 cups quartered pitted sweet or sour cherries with 2 Tbsp. red wine vinegar, 1 Tbsp. olive oil, and 1 Tbsp. whole grain mustard; season with salt and pepper. Slice pork and serve with 1 bunch watercress, tough stems removed, and vinaigrette. 4 servings

Savory Crostini

Heat 2 Tbsp. olive oil in a large skillet, preferably cast iron, over high. Add 3 cups halved pitted sweet cherries and cook, stirring often, until lightly browned in spots and softened but not falling apart, about 5 minutes. Season with salt and cracked pepper. Spread 8 toasted baguette slices with aged goat cheese and top with a spoonful of cherries. 4 servings

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fast, easy, fresh

Summer squash, eggplant, tomatoes, oh my! Let the ingredients take the lead in these bold, breezy dinners

by Chris Morocco



►
We like
this vinaigrette
drizzled on
charred fresh
green beans.
Find the recipe
at bonappetit.com/lemon

Sunny Dressing

► When you leave lemon peels behind on the cutting board, you're (literally) throwing away free flavor. The peel adds a mild bitterness that we love, plus a bit of texture that instantly makes a salad dressing interesting. This whole-lemon vinaigrette can take on much more than Bibb lettuce: It's

substantial enough to go head to head with blistered string or flat beans, smoky grilled meats—you name it. So take **½ lemon** (yes, with the peel), thinly slice it, discard the seeds, and finely chop it. Place it in a bowl with **3 Tbsp. olive oil** and **2 Tbsp. fresh lemon juice**. Grate in **½ garlic clove**, season with **salt** and **pepper**, and whisk it all together.



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WHY WE...PRICK PORK CHOPS
 > Making tiny punctures all over the meat with a fork helps the chops absorb the marinade quickly.

Though this process may look—and feel—a little savage, the marks won't be noticeable after cooking. (We submit the photo below as evidence.)

For a cool lemongrass shortcut, see Prep School, page 115.



Double Take

One citrusy, chile-laced, and very hard-working marinade serves two functions, flavoring the pork chops before and after they hit the grill

Habanero-Marinated Pork Chops with Mustard Greens Slaw

ACTIVE 30 MIN • TOTAL 1 HR

4 SERVINGS

- 2 lemongrass stalks, tough outer layers removed
- 1 habanero chile, seeded, very finely chopped
- 2 garlic cloves, crushed
- ½ cup fresh orange juice
- 2 Tbsp. fish sauce (such as nam pla or nuoc nam)

- 2 Tbsp. light brown sugar
- 6 Tbsp. unseasoned rice vinegar, divided
- 4 ½"-thick bone-in pork chops
- 3 Tbsp. olive oil, plus more for grill
- Kosher salt, freshly ground pepper
- 1 jicama, peeled, sliced ¼" thick
- 1 bunch mustard greens, thick stems removed, sliced (about 8 cups)
- ½ cup torn basil leaves

Using the back of a chef's knife, lightly smash lemongrass, then thinly slice. Combine lemongrass, chile, garlic, orange juice, fish sauce, brown sugar, and 4 Tbsp. vinegar in a small bowl. Pour half of marinade into a large resealable plastic bag; reserve remaining marinade.

Prick pork chops all over with a fork and add to bag; seal and turn to coat.

Let marinate at room temperature, turning occasionally, at least 30 minutes.

Prepare grill for medium-high heat; oil grate. Remove pork chops from marinade and pat dry. Season with salt and pepper. Grill, turning occasionally, until charred and cooked through, 6–8 minutes.

Transfer to a platter and let rest 5 minutes.

Meanwhile, season jicama with salt and grill until lightly charred, about 3 minutes per side. Cut into bite-size pieces and toss in a large bowl with mustard greens, basil, and remaining 3 Tbsp. oil and 2 Tbsp. vinegar; season with salt and pepper.

Taste reserved marinade and season with salt, if needed. Serve pork chops with slaw alongside and marinade for drizzling over.

DO AHEAD: Pork chops can be marinated 2 hours ahead. Chill. »

WHY DON'T WE ALL
raise a glass
TO DINNER WITH NO DISHES.



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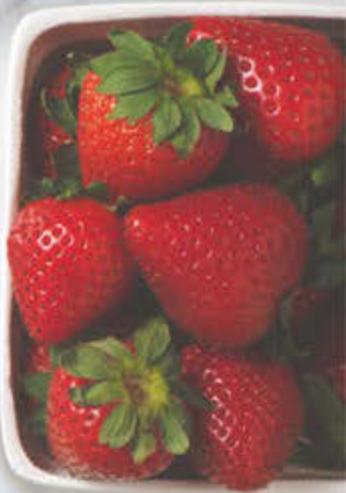
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SUNFLOWER
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SWEET
CALIFORNIA
STRAWBERRIES



ARTISAN
BLUE
CHEESE





FAST, EASY,
FRESH

A nonstick pan is not a cop-out—it's just plain sensible, particularly when you're cooking several pieces of fish at once. The smooth surface lets the fillets slide around effortlessly.



All About That Bass

With its clean flavor and forgiving, crispable skin, black bass is... no trouble. (Sorry.) Dress it up with a versatile spicy relish

Seared Black Bass with Scallion-Chile Relish

ACTIVE 15 MIN - TOTAL 15 MIN

4 SERVINGS

- 4 Tbsp. olive oil, divided
- 4 5-6-oz. skin-on black bass fillets
- Kosher salt, freshly ground pepper
- 1 bunch scallions, thinly sliced
- 1 serrano chile, thinly sliced
- 2 cups cilantro leaves with tender stems
- 2 Tbsp. fresh lime juice
- 1 tsp. toasted sesame seeds

Heat 2 Tbsp. oil in a large nonstick skillet over medium-high until very hot but not smoking. Season bass with salt and pepper and cook, skin side down, gently pressing occasionally with a spatula to ensure contact with skillet, until skin is browned and crisp and flesh is nearly opaque, 6–8 minutes. Turn and cook until flesh is opaque throughout, about 1 minute longer.

Meanwhile, toss scallions, chile, cilantro, lime juice, sesame seeds, and remaining 2 Tbsp. oil in a medium bowl; season with salt. Serve bass with scallion-chile relish.



CHEERS TO

SUMMER

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FAST, EASY,
FRESH



HOW TO...
CLEAN MUSSELS
> Most farm-raised mussels come pretty clean, but it's still good to give them a thorough rinse. Run the

mussels under very cold water and use a stiff-bristled brush to remove any grit from the shells. If the mussels still have their beards (the

thin threads poking out of the shell), grab and pull off. Discard any mussels that are cracked, broken, or don't close when tapped or pinched.



Just 2 oz.
of good
chorizo
adds
peppery
depth to
the sauce.



Don't Move a Mussel

Seriously—this one-pot dinner is that easy. Sweet cherry tomatoes, earthy chorizo, and a splash of wine do the heavy lifting

Steamed Mussels with Tomato and Chorizo Broth

ACTIVE 30 MIN • TOTAL 30 MIN

4 SERVINGS

- 2 oz. dried Spanish chorizo, casing removed, thinly sliced
- 2 Tbsp. olive oil, plus more for drizzling
- 3 garlic cloves, crushed
- 1 tsp. fennel seeds, crushed
- 1 pint cherry tomatoes, halved
- ¾ cup dry white wine
- Freshly ground black pepper
- 4 lb. mussels, scrubbed, debearded
- 4 thick slices country-style bread, toasted
- 2 Tbsp. chopped fresh tarragon or parsley

Heat chorizo and 2 Tbsp. oil in a large heavy pot over medium, stirring occasionally, until chorizo begins to brown and crisp, about 4 minutes. Add garlic and fennel seeds and cook, stirring, until fragrant, about 1 minute. Add tomatoes and wine and bring to a simmer; season with pepper. Cook until reduced by three-quarters, 6–8 minutes.

Add mussels. Cover and cook, stirring occasionally, until mussels open, 6–8 minutes. Discard any mussels that don't open. Drizzle toast with oil. Serve mussels topped with tarragon with toast alongside.

A large, artistic photograph of bacon strips is positioned diagonally across the background. The bacon is rendered in various shades of brown and orange, with some strips appearing more charred than others. The lighting creates a soft glow around the edges of the bacon stack.

**The slower we make it,
the faster you eat it.**

At Oscar Mayer, we take our time by curing all of our bacon for 12 hours, then it's on to our natural hardwood smokehouse for another 12 hours.

Because bacon this good can't be rushed.



It's Bacon Made Better. It's *Oscar Mayer*.



FAST, EASY,
FRESH

Will any vegetable baba? As long as it's hearty, with tough skin that can handle high heat. Carrot baba, celery-root baba, shallot baba... the possibilities!

You Dip, I Dip, We...

There's a method to making baba ghanoush. And it applies to way more than eggplant

STEP 1 **CHOOSE YOUR VEGETABLE**

Turning a bumper crop of vegetables into a variation on baba ghanoush is easy. Start with **3 lb. summer squash or zucchini, or 2 lb. red beets, Japanese eggplants, or sweet potatoes.** You don't

even need to wash them; their skins will be charred and discarded later.

STEP 2 **BRING THE HEAT**

You can char the veg one of two ways: tucking them into coals left over from grilling something else (i.e., ember-roasting;

see sidebar, right) or preparing a grill for medium-high heat. Grill vegetables, turning occasionally, until skins are charred and flesh is fork-tender, 25–35 minutes for summer squash and eggplants, 50–60 minutes for beets and sweet potatoes. Transfer to a plate and let cool slightly.

STEP 3 **SCOOP IT OUT**

Halve vegetables lengthwise and spoon out flesh,

leaving skins behind (although a few flakes here and there are great for a little extra flavor). Summer squash and eggplants have more liquid than the others, so let them drain in a colander at least 15 minutes and up to 1 hour; discard liquid.

STEP 4 **PUT IT ALL TOGETHER**

Pulse flesh in a food processor with **2 Tbsp. fresh lemon juice and 1 Tbsp. tahini** for summer

squash, eggplants, or beets, or **1/4 cup olive oil, 3 Tbsp. fresh lemon juice, and 2 Tbsp. tahini** for sweet potatoes, until smooth. Add **1/2 garlic clove, finely grated, and season with salt and pepper.**

STEP 5 **TOP IT OFF**

Drizzle with olive oil and sprinkle with **sumac, za'atar, crushed red pepper flakes, or Aleppo pepper.** Serve with grilled flatbreads or pitas for dipping.

GO FOR THE COALS WHEN EMBER-ROASTING SKIN-ON VEGETABLES, BE SURE TO...

1 Wait until the charcoal is completely covered with ash and no black spots remain.

2 Shake the grill a few times to knock excess ash off the coals, then rake them around and pile them up around the vegetables.

3 Be patient. The goal is to char the vegetables beyond recognition. Their skins may look unsalvageable, but that's just a sign that the insides are tender and faintly smoky.





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Rhubarb, beet powder, green almonds...
there must be a dessert in there somewhere.



inspiration point

For Brooks Headley, the crush of dinner service (and a Leonard Maltin movie guide) can lead to greatness

I'VE HEARD GRUMBLINGS LATELY that pastry chefs aren't real chefs. They're responsible for only a minuscule portion of the menu, and besides, dessert is easy. Pastry chefs can't sharpen a knife to save their lives. No one is truly hungry at the end of the meal anyway, so why bother?

All false. Well, okay, the knife part isn't completely untrue, but let's not open that can of worms right now.

Dessert is an essential part of a meal at a nice restaurant. Heck, dessert is a crucial component of most meals that are had by us humans, period. I'm obviously biased, but making dessert is just as important as making your appetizer and main course. It completes the circle, whether it is a diminutive, smartly dressed crème brûlée

with a slinky-sheer sugar crust; a hunk of Parm with a gob of warm honey; or the maligned yet undeniably terrific single perfectly ripe Northern California fig. And so a pastry chef must be prickly with ideas because he or she has to persuade fatigued palates and stomachs to actually desire those last few bites. Inspiration is everything. But who has time to be inspired?

Now, there *are* restaurants around the world that have their own "laboratories," where the chefs' only job is to come up with new dishes. Before it closed a few years ago, El Bulli had something called a *taller*, or workshop. For six months of the year, the restaurant wasn't even open so chef Ferran Adrià and Co. could hang out there!

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Whoa. I proposed this business model to Del Posto owners Joe Bastianich and Mario Batali a few years ago. Have you ever seen one of those YOU WANT IT WHEN? desk tchotchkes with a series of characters clutching their guts, paralyzed with laughter? Really didn't take.

and then you've got Noma's Nordic Food Lab in Copenhagen. This restaurant has a houseboat docked right outside. A houseboat laboratory just for research! And staffed by folks like Arielle Johnson, who is one of those people who can actually write SCIENTIST on her 1040. Houseboat! Scientists! If I sound jealous, it's because I am chlorophyll-green with envy.

For me, in the upstairs service kitchen at DP, inspiration comes when I can do very little about it. It usually strikes in the middle of dinner service, when we are getting bludgeoned with orders. So I forget a lot of my ideas. I try writing them down on scraps of printer paper, which get tacked to an adjacent bulletin board in the finest serial-killer style. The tinier the chance of my having time to grab a

whipped cream and a spoon, like, right there—aping the style on a slice of parchment paper. Imitation is the goddamn sincerest form of flattery, believe you me.

Martha Stewart's Hors d'Oeuvres Handbook has been squatting my doily tray for some time. And lately, *Leonard Maltin's 2014 Movie Guide* has been making a cameo because you never can tell when, in between multiple 12-tops getting rapid-fire cookie plates, you just have to know what year *Chinatown* came out (because you were just in Los Angeles, um, in Chinatown). Plus, the dessert you ate at Rustic Canyon Wine Bar (...in Santa Monica...far from Chinatown) is weighing heavily on your mind because they had fantastic strawberries and peas in March, and as an East Coaster saddled with a single, brief growing season each year, that just seemed so unfair.

The blur of pushing food around on plates for an eight-hour shift, with an Igor-like book assist, is our lab at Del Posto, and sometimes our juices get so ready to explode that the off-menu plates we send out are the experiments. I imagine it's a gas to watch, although I've never

"I try writing my ideas on scraps of printer paper, which get tacked to an adjacent bulletin board in finest serial-killer style."

Sharpie, the huger the awesomeness of the lightbulb moment. Yep, definitely not going to remember that gelato flavor. What was it? Cannoli...with chunks?

I also like to keep inspirational books right next to the Micros printer on our station. They're not all dessert books—not even all cookbooks, per se. There is something magical and humbling about skimming a Sherry Yard book during a lull and getting reminded that you know absolutely nothing about meringues, and you should switch careers ASAP. Or ogling the dangerously free-form whipped-cream quenelles from Elisabeth Prueitt and Chad Robertson's classic *Tartine* book and then—since you have a quart container of

seen it because I'm deep inside it. Maybe I should set up one of those surveillance cameras that links to my laptop. That way I could see the creation and execution of this stuff in slo-mo at home with a Budweiser at 2 a.m.

The following recipe is one of those Frankendesserts. The ricotta is nicked from the filling of our chocolate birthday cake. The roasted peach is a variation on a dessert that did not utilize vinegar, but, well, why not try some tonight? And there are the sort-of-candied breadcrumbs we surgically removed from that wedge of macaroni and cheese we saved from family meal. Wait, when was family meal? Eleven hours ago? Is that why I'm so starving? ■



Roasted Peaches with Ricotta Buttercream and Breadcrumbs

8 SERVINGS Nectarines, all types of plums, or apricots are easy swaps for the peaches.

- ½ cup honey
- ½ cup white wine vinegar
- ½ tsp. kosher salt, divided
- 4 firm but ripe peaches, halved, pitted
- 6 Tbsp. unsalted butter, room temperature
- 2 Tbsp. powdered sugar
- ¾ cup ricotta, room temperature
- ¼ cup panko (Japanese breadcrumbs)
- 2 tsp. raw sugar
- 2 tsp. olive oil, plus more for serving

Preheat oven to 250°. Whisk honey, vinegar, and ¼ tsp. salt in a medium bowl. Toss peaches in mixture until completely coated. Arrange peaches, cut side down, in a 3-qt. baking dish and pour honey mixture over top. Roast until fruit is just beginning to soften, 20–25 minutes. Turn over and continue to roast, occasionally basting with pan juices, until flesh is soft and gives when gently pressed but fruit still holds its shape, 25–35 minutes more. Let peaches cool in roasting juices.

Meanwhile, using an electric mixer on medium-high speed, beat butter, powdered sugar, and remaining ¼ tsp. salt in a small bowl until light and creamy, about 2 minutes. Add ricotta and beat, occasionally scraping down sides of bowl, until no streaks remain, about 1 minute. The finished buttercream will have a slightly coarse texture from the ricotta.

Toss panko, raw sugar, and 2 tsp. oil in a small skillet over medium heat to combine and cook, stirring and shaking pan often, until panko is golden brown (sugar will caramelize and turn medium amber before all the panko browns), about 3 minutes.

Just before serving, dollop buttercream in the center of each peach where the pit used to be. Spoon pan juices over, drizzle with oil, and scatter panko over buttercream.

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FOR THE
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STORY, SEE
SOURCEBOOK
ON PAGE 120.

east bay all the way

It's got laid-back, destination-worthy restaurants, a vibrant ethnic food scene (Burmese!), and a homegrown booze movement. All with fewer tourists and tech moguls than that city across the bay. Welcome to Oakland

►
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brunch at
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YOUR GELATO MOMENT HAS ARRIVED

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Clockwise from top: Smiles at Ramen Shop; Boot & Shoe Service's margherita pie; Camino's grilled ricotta.

1 For years people have been proclaiming Oakland the next big food destination. Well, I was done waiting. Turns out I timed my visit perfectly. Burger savants, fried chicken masters, and ramen prodigies are all here now, and they're onto something: Oakland is no San Francisco side trip; it's the destination. The diversity of eating experiences in just a few square miles is insane. I chased a meticulously made French pastry with a Chinatown cruller and ate pizza topped with half the farmers' market—and that was just lunch. **Here are 11 other reasons to eat in the East Bay right now.** —Belle Cushing

2 Stuffing a doughnut into an eggy crepe sounds like a fusion dessert gone terribly wrong. But at Tian Jin Dumplings, a take-out-window spot in Chinatown, the savory, cruller-filled pancake is the best thing to happen before 11 a.m.



TAKE A HIKE

A ten-minute drive from town will put you on the trail at the **Sibley Volcanic Regional Preserve**. The sweeping vistas of the Golden Gate and Bay bridges make a little hard work worth it.

3

The School of Alice Waters

These acolytes continue the fresh-off-the-farm legacy started just five miles away.

Camino Almost everything on the menu comes from the two wood-burning hearths that dominate the open kitchen where chef Russell Moore practices his rustic NorCal artistry. Seven years in, it's the cool aunt of the Oakland dining scene.

Ramen Shop Give three Chez Panisse alums a 600-pound noodle machine shipped from a Japanese culinary god, and you get ramen Cali style.

Boot & Shoe Service The wood-fired pies are just the beginning at this crowd-pleasing pizzeria in an old cobbler's shop. Owner Charlie Hallowell should run for mayor already.



5

EATING SWAN'S MARKET

Four things to try at Oakland's tastiest food hall:

1 / Tomales Bay oysters, chilled rosé, Big Sur vibes at *The Cook and Her Farmer*

2 / Phoularie (split-pea fritters) dipped in garlicky shado beni sauce at *Miss Ollie's*

3 / Wild shrimp tacos and an iced horchata latte at *Cosecha*

4 / Matcha affogato at *B-Dama*, go-to of nearby off-duty chefs



At Hawker Fare, chef James Syhabout's tribute to pan-Asian party food includes fiery *larb* lettuce wraps and coconut-milk short ribs.



7

CHRIS KRONNER LIKES IT BETTER OVER HERE

The chef's burger—a drive-through-esque masterpiece of dry-aged beef—became famous at the **KronnerBurger** pop-up in San Francisco. But its bricks-and-mortar spot now calls Oakland home. Why? "It's like the San Francisco I moved to 15 years ago: There's space for creativity and diversity," he says.

4

THE FINEST FRIED CHICKEN

Nouveau diner **Hopscotch** (think swivel stools and Japanese ingredients) serves the Bay Area's juiciest fried chicken, marinated in buttermilk and soy sauce, dredged in potato starch, and served atop chrysanthemum salad.



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Mumbai Street Food

It's an all-day tropical blowout at **Juhu Beach Club**, a bright strip-mall oasis where mohawked chef Preeti Mistry is the one to thank for bringing her sloppy, spicy pavs (India's version of sliders), puffed-rice salads in jars, and cumin-cilantro lemonade to the East Bay. Save room for soft serve with candy-coated fennel seeds on top.



Top to bottom: A trio of JBC favorites—crunchy bhel salad, a potato pav, and cumin-cilantro lemonade.



WHERE TO STAY

Rest assured that hoteliers are eyeing the art deco potential downtown. Until the hotel boom happens, live like a local in your own rented apartment in leafy Lake Merritt or lively Temescal.



BURMA EXPRESS

Where have all these deliciously fish-saucy noodles and fragrant stews been hiding? Apparently at **Grocery Café**, an unassuming spot with church pews for seats and '80s records for decor. The platter of potent fermented tea leaves, crunchy yellow beans, and tiny dried shrimp—gently tossed tableside by the sole soft-spoken server—will challenge all you thought you knew about salad.



The Tea Leaf Salad at Grocery Café



THE UNOFFICIAL COCKTAIL OF OAKLAND

Had it with 14-ingradient drinks and judgey mixologists? (I'm raising my hand.) Meet me at **Cafe Van Kleef**, where the locals will tell you there's only one drink to order:

the Greyhound. It's vodka topped off with fresh grapefruit juice that flows freely all night from the old-school juicer. This is no cookie-cutter bar. It's somewhere between a dive, an art experiment, and a hoarder's sanctuary.

780: The number of grapefruits Cafe Van Kleef juices daily for its famous Greyhound.



12

THE TEMESCAL CRAWL

Oakland's hippest neighborhood is the place for boutiques, coffee shops, and bagels worth the long lines. Here's how I spent a half day strolling Telegraph Avenue, the coolest ten blocks in town.

9 A.M. / SUBROSA

Sip a cortado and nibble a textbook-perfect kouign-amann baked by the pastry pros at nearby Starter Bakery.

9:45 A.M. / BEAUTY'S BAGEL SHOP

Worship at the altar of Montreal-style bagels and buy in to the notion that deviled eggs work for breakfast too.

10:45 A.M. / BOOK/SHOP

The first editions at this sleek bookshop-slash-gallery make a strong case for ditching your tablet.

11:30 A.M. / DOUGHNUT DOLLY

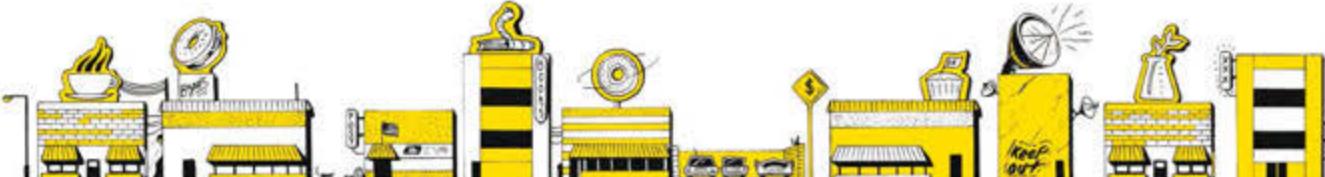
Head next door for a Naughty Cream: a fried puff filled to order with crème fraîche and vanilla-bean pastry cream.

12:15 P.M. / HOMESTEAD APOTHECARY

Name an ailment, and there's a remedy at this haven for modern herbalists.

1 P.M. / BAKESALE BETTY

The fried chicken sandwich is rightly famous, but it's the strawberry shortcake that I'll get back in line for.





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The image shows four white plates arranged in a square pattern on a light-colored surface. Each plate contains a pavlova meringue base topped with a generous amount of whipped cream and fresh berries. The top-right plate has raspberries and a small amount of red jam. The bottom-left plate has raspberries and some crushed nuts. The bottom-right plate has blackberries and a larger amount of red jam. The left plate has blackberries and some crushed nuts.

FROM BLUEBERRIES
TO HUCKLEBERRIES,
A NUTTY GALETTE
TO A DELICATE
PAVLOVA, WE KNOW
JUST WHAT TO DO
WITH THE SEASON'S
BERRY BOUNTY

Recipes by
RACHAEL COYLE
Photographs by
DITTE ISAGER

PAVLOVAS
WITH FRESH
BERRIES
P. 75

BLUEBERRY-
PECAN
GALETTE

P. 75

All of the berries



BERRY WELL

Rachael Coyle of Coyle's Bakeshop in Seattle shares her tips on making the most of your haul.

SKIP THE WASH

If you buy organic berries and don't see dirt, don't rinse them. If you do decide to wash them, swish them in a bowl already filled with water to keep the faucet's stream from damaging the delicate fruit.

LAY LOW

Refrigerate berries in a single layer on a paper towel-lined baking sheet to prevent them from bruising. Or freeze on the baking sheet, then move berries to a space-saving resealable plastic bag once frozen.

MIX AND MATCH

Don't be afraid to swap. Blueberries and huckleberries are alike. Raspberries and blackberries are good matches too. Strawberries can be tricky because they have the most liquid.



CORNMEAL
WAFFLES WITH
CURRANT-
MAPLE SAUCE

P. 75

HUCKLEBERRY SHRUB

A tart huckleberry drinking vinegar (you can try it with different berries) gives club soda some kick.

Place **6 oz. huckleberries (about 1 cup)** in a 1-qt. heatproof glass jar. Bring **1½ cups sugar** and **1 cup white wine vinegar** to a boil in a small saucepan. Remove from heat; stir to dissolve sugar. Pour over berries and mix with a fork, crushing berries gently to release more flavor.

Seal jar and store in a cool dark place 4 days.

Strain shrub through a sieve lined with 3 layers of cheesecloth into a clean jar. Cover and chill, tasting shrub every week or so, until flavor mellows to your liking.

For each drink, combine 3 Tbsp. shrub with **1 cup club soda** in a glass filled with ice. Taste and add more shrub if you like.

DO AHEAD:
Shrub can be made 6 months ahead. Keep chilled.
8–10 servings



STRAWBERRY DIPS

You could eat your berries with whipped cream and sugar, or you could try these riffs instead. Dip into the creamy thing, then the crunchy one.

CARDAMOM CRÈME FRAÎCHE + DEMERARA

Grind seeds from **2 green cardamom pods** in a spice mill or a mortar and pestle. Mix cardamom with

½ tsp. granulated sugar in a small bowl. Add **½ cup crème fraîche** and whisk until slightly thickened.

Serve with demerara sugar.

4 servings



ORANGE MASCARPONE + PISTACHIOS

Mix **½ cup room-temperature mascarpone, 1 Tbsp. sugar, 1 tsp. Grand Marnier, ½ tsp. finely grated orange zest, and ¼ tsp. vanilla extract** in a small bowl. Serve with chopped salted, roasted pistachios.

4 servings



LEMON CREAM + LAVENDER SUGAR

Beat **½ cup heavy cream** in a small bowl to medium peaks; fold in **¼ cup store-bought lemon curd**. Grind **1 Tbsp. sugar** and **½ tsp. dried lavender** in a spice mill or a mortar and pestle.

Mix with **½ cup sugar** in another small bowl.

4 servings



Bake the Cover

BLUEBERRY-PECAN GALETTE

10 SERVINGS The great thing about a galette? The more rustic (read messed up) it looks, the better. Novice bakers, this one's for you.

DOUGH

- $\frac{1}{2}$ cup pecans
- 1 cup plus 2 Tbsp. all-purpose flour
- 2 tsp. sugar
- $\frac{1}{2}$ tsp. kosher salt
- $\frac{1}{4}$ tsp. ground cinnamon
- $\frac{1}{2}$ cup (1 stick) chilled unsalted butter, cut into pieces

FILLING AND ASSEMBLY

- 12 oz. blueberries (about 2 cups)
- 1 Tbsp. cornstarch
- $\frac{1}{2}$ tsp. fresh lemon juice
- $\frac{1}{4}$ cup sugar, plus more for sprinkling
- All-purpose flour (for surface)
- 2 Tbsp. milk, half-and-half, or heavy cream

DOUGH Preheat oven to 350°. Toast pecans on a rimmed baking sheet, tossing once, until fragrant and slightly darkened, 10–15 minutes; let cool. Pulse pecans in a food processor until the consistency of coarse meal. Add flour, sugar, salt, and cinnamon and pulse just to combine. Add butter and pulse until mixture resembles coarse meal with a few pea-size pieces remaining.

Transfer to a large bowl; drizzle with 4 Tbsp. ice water and mix, adding another tablespoonful of water if needed, just until mixture comes together. Gently pat dough into a 6"-diameter disk. Wrap in plastic and chill at least 1 hour.

DO AHEAD: Dough can be made 2 days ahead. Keep chilled, or freeze up to 1 month.

FILLING AND ASSEMBLY Preheat oven to 375°. Toss blueberries, cornstarch, lemon juice, and $\frac{1}{4}$ cup sugar in a large bowl.

Roll out dough on a lightly floured surface to a 12" round. Carefully transfer to a parchment-lined baking sheet. Mound blueberries in center of dough, leaving a 2" border. Fold edges over, overlapping slightly. Brush dough with milk and sprinkle with sugar.

Bake galette until crust is dark golden brown and filling is bubbling, 45–50 minutes. Let cool before serving.

DO AHEAD: Galette can be baked 1 day ahead. Store tightly wrapped at room temperature.

PAVLOVAS WITH FRESH BERRIES

MAKES ABOUT 12 Heating the sugar before beating it into the egg whites creates an extra-glossy, stable meringue.

MERINGUE

- 1 $\frac{1}{4}$ cups sugar
- 6 large egg whites
- Pinch of cream of tartar
- $\frac{1}{2}$ tsp. kosher salt
- 1 vanilla bean, split lengthwise, or 2 tsp. vanilla extract
- $\frac{3}{4}$ cup chopped almonds, walnuts, or pistachios, and/or 3 Tbsp. poppy seeds

ASSEMBLY

- $\frac{1}{4}$ cup sugar
- 36 oz. raspberries and/or blackberries (about 6 cups), divided
- 1 $\frac{1}{4}$ cups heavy cream

MERINGUE Preheat oven to 350°. Scatter sugar in a shallow baking dish and bake 10 minutes. After 8 minutes, using an electric mixer on medium-high speed, beat egg whites and cream of tartar in a large bowl until foamy.

Remove sugar from oven and decrease temperature to 200°. With the mixer running, gradually stream sugar into egg whites. Add salt and beat until stiff peaks form and bowl is barely warm to the touch. (Heads up: This can take as much as 10 minutes with a stand mixer and up to 20 minutes with a handheld mixer.) Scrape in vanilla seeds, reserve pod for another use, and beat just to combine.

Scoop large spoonfuls of meringue onto 2 parchment-lined baking sheets to make 12 mounds. Make a slight indentation in the center of each mound with the back of the spoon, pushing out to create 3"-diameter rounds. Top the border of meringues with nuts and/or poppy seeds, as desired.

Bake meringues until dry and firm, about 2 hours and 15 minutes. Turn off oven and use a wooden spoon to prop door ajar. Let meringues cool completely in oven.

DO AHEAD: Meringues can be made 1 day ahead. Store tightly wrapped at room temperature.

ASSEMBLY Combine sugar and 2 cups berries in a medium bowl and mash together with a fork until sugar is dissolved and mixture is bright in color and pourable.

Whisk cream in a medium bowl to medium peaks. Spoon whipped cream into centers of meringues, top with remaining berries, then drizzle with sauce.

DO AHEAD: Berry sauce can be made 4 hours ahead. Store tightly covered at room temperature.

CORNMEAL WAFFLES WITH Currant-Maple SAUCE

4 SERVINGS If you can't find currants (check the farmers' market first), use any other berry or a mix.

- $\frac{3}{4}$ cup all-purpose flour
- $\frac{1}{4}$ cup medium-grind cornmeal, preferably stone-ground

3 Tbsp. cornstarch

1 Tbsp. sugar

$\frac{1}{2}$ tsp. kosher salt

$\frac{1}{2}$ tsp. baking powder

$\frac{1}{4}$ tsp. baking soda

1 large egg

1 cup buttermilk

$\frac{1}{3}$ cup vegetable oil

$\frac{1}{2}$ tsp. vanilla extract

Nonstick vegetable oil spray

6 oz. fresh black or red currants (about 1 $\frac{1}{2}$ cups)

$\frac{1}{4}$ cup pure maple syrup, preferably grade B, plus more for serving, if desired

Whisk flour, cornmeal, cornstarch, sugar, salt, baking powder, and baking soda in a large bowl. Whisk egg, buttermilk, oil, and vanilla in a small bowl, then whisk into dry ingredients. Let sit 20 minutes (this helps hydrate and soften the cornmeal).

Heat a Belgian waffle iron (or use a regular waffle iron and use less batter per batch; you may get more waffles depending on size of your iron) until very hot. Lightly coat with nonstick spray. Working in 2 batches, pour $\frac{1}{2}$ -cupful batter onto iron and cook until golden brown and cooked through, about 4 minutes.

Meanwhile, bring currants and $\frac{1}{4}$ cup maple syrup to a boil in a small saucepan over medium-high heat. Reduce heat and simmer until syrup reduces a little, about 5 minutes. Let cool slightly.

Serve waffles with currant-maple sauce and additional maple syrup, if desired.

DO AHEAD: Sauce can be made 3 days ahead. Let cool; cover and chill. Reheat gently before serving.

**IT'S HOT
OUTSIDE, BUT
THE FOOD IS
COOLER THAN
EVER WITH
THIS RETRO-
MODERN
MENU. WHO'S
READY FOR
A DAIQUIRI
ICE POP?**

Recipes by
ALISON ROMAN

Photographs by
JUCO


**LIME AND
GRAPEFRUIT
DAIQUIRI
ICE POPS**
P. 84



Everyone ^{IN} THE
pool.



SALTED
AND
SPICED
MELON

P. 82





SHRIMP
SALAD
WITH
CUCUMBER
AND
FENNEL

P. 84



THE PLAN

Here's how to pull off the coolest pool party in town.

WORK AHEAD

You can make these dishes hours in advance. When guests show, all that's left to do is set up the bar—a true stress-free entertaining experience.

CHILL OUT

Bookend the party with cold, refreshing snacks. Spiced and salted melon to start, daiquiri ice pops and sorbets in citrus to finish (take those into the pool).

TOWEL OFF

Give guests a reason to get out of the water. Starting with crudités, bring out the food in waves to encourage all-day grazing and mingling.



Want to buy
some of the
dishes and
accessories in
this story? See
Sourcebook,
page 120.



WHIPPED
GORONZOLA

P. 82



ROASTED
GARLICKY
SWEET
PEPPERS
AND CHILES

P. 82

TOM COLLINS BAR

8 SERVINGS Aside from banana, we can't think of a fruit that wouldn't be good in this drink.

GIN BASE

- 1½ cups chilled gin
- 1 cup chilled fresh lemon juice
- ½ cup sugar

ASSEMBLY

- 2 lemons, cut into wedges
- 1 mango, cut into ½" wedges
- ½ English hothouse cucumber, thinly sliced
- 6 sprigs mint
- 1 4" piece ginger, peeled, thinly sliced
- 1 cup fresh raspberries
- 1 cup fresh strawberries, hulled, quartered
- Club soda (for serving)

GIN BASE Combine gin, lemon juice, and sugar in a pitcher or large measuring glass and stir to dissolve sugar; refrigerate gin mixture if not making drinks right away.

DO AHEAD: Gin mixture can be made 1 day ahead. Cover and chill.

ASSEMBLY When ready to serve, arrange lemon wedges, mango, cucumber, mint sprigs, ginger, raspberries, and strawberries on a platter or in separate bowls and set out alongside gin mixture, club soda, and a bucket of ice.

For each cocktail, muddle ingredients of your choice (mix and match!) in a Collins glass. Fill with ice, then add ¼ cup gin mixture and top off with club soda.

WHIPPED GORGONZOLA

8 SERVINGS Choose a mild and creamy Gorgonzola for this dip. For our rundown of blue cheeses, see Prep School, p. 116.

- 4 oz. Gorgonzola Dolce
- 4 oz. cream cheese
- ¾ cup heavy cream
- Kosher salt, freshly ground pepper
- Crudités (such as sliced fennel, sliced baby beets, radishes with tops, cucumbers, and small carrots with tops) and toast points (for serving)

Pulse Gorgonzola, cream cheese, and cream in a food processor until smooth;

season with salt and pepper. Serve with crudités and toast points alongside.

DO AHEAD: Dip can be made 5 days ahead. Cover and chill; let sit at room temperature 20 minutes before serving.

ROASTED GARLICKY SWEET PEPPERS AND CHILES

8 SERVINGS Don't like it hot? Remove the seeds to tone it down, or make this addictive condiment with sweet peppers alone.

- 3 lb. sweet red peppers (such as bell or Aztec), quartered lengthwise, seeds removed
- ½ lb. red chiles (such as cayenne, Fresno, or jalapeño), halved lengthwise, seeds removed if desired
- 8 garlic cloves, peeled
- ½ cup olive oil
- Pinch of sugar
- Kosher salt, freshly ground pepper
- 2 Tbsp. red wine vinegar

Preheat oven to 300°. Toss sweet peppers, chiles, garlic, oil, and sugar in a large baking dish; season with salt and black pepper.

Roast peppers and chiles, tossing every 30 minutes or so, until they are completely softened and starting to caramelize in spots, 2–2½ hours. Let cool, then add vinegar and toss to combine.

DO AHEAD: Peppers and chiles can be roasted 1 week ahead. Cover and chill. Bring to room temperature before serving.

SALTED AND SPICED MELON

8 SERVINGS The musky-sweet flavor of melon also takes well to red pepper flakes and cracked black pepper.

- 2 lb. mixed melons (such as cantaloupe, Charentais, or honeydew), cut into 1" wedges
- 1 lemon, halved
- 2 Tbsp. flaky sea salt
- 2 Tbsp. smoked sea salt
- 1 Tbsp. Aleppo pepper
- 1 Tbsp. crushed pink peppercorns
- 1 Tbsp. sumac

Arrange melons on a platter and squeeze lemon over. Place salts and spices in separate small bowls or ramekins and serve with melons for sprinkling over.

GRILLED OREGANO CHICKEN

8 SERVINGS The key to grilling large pieces of chicken is patience. Starting with the skin side up reduces flare-ups, and medium heat gives you browned (not blackened) skin and juicy flesh.

- 10 oil-packed anchovy fillets, finely chopped
- 4 garlic cloves, finely grated
- 1½ cups green olives (such as Castelvetrano), plus ½ cup brine reserved
- ½ cup olive oil
- 1 Tbsp. finely grated lemon zest
- 2 Tbsp. fresh lemon juice
- Kosher salt, freshly ground pepper
- 1 small onion, thinly sliced
- ½ cup coarsely chopped fresh oregano, plus leaves for serving
- 1 3½–4-lb. chicken, halved lengthwise
- Vegetable oil (for grilling)
- Tomatoes in Chile-Fennel Oil (see recipe, page 84)

Toss anchovies, garlic, olive brine, olive oil, and lemon juice in a medium bowl; season with salt and pepper. Place half of anchovy mixture in a large resealable plastic bag; add onion and chopped oregano. Cover and chill remaining anchovy mixture.

Season chicken with salt and pepper and add to bag, seal bag, and toss to coat. Let marinate 4–12 hours.

Prepare grill for medium heat; generously oil grate with vegetable oil. Remove chicken from marinade, letting excess drip back into bag (a few pieces of onion and oregano still clinging are okay); discard marinade. Starting skin side up, grill chicken, turning occasionally, until lightly charred and cooked through, 30–40 minutes.

Meanwhile, set out reserved anchovy mixture and let come to room temperature. Use the side of a chef's knife to smash olives, crushing and pitting them at the same time (smash again if very large). Add olives and lemon zest to anchovy mixture.

Place chicken on top of Tomatoes in Chile-Fennel Oil and spoon anchovy-olive mixture around. Top with oregano leaves.

DO AHEAD: Chicken can be grilled 4 hours ahead. Store at room temperature and assemble dish just before serving.



*
**GRILLED
OREGANO
CHICKEN
WITH
TOMATOES
IN CHILE-
FENNEL OIL**
PP. 82, 84



**CORN AND
FREGOLA
WITH
GRILLED
HALLOUMI
CHEESE**

P. 84



TOMATOES IN CHILE-FENNEL OIL

8 SERVINGS Double the chile oil, keep it chilled, and drizzle it over flatbreads, pastas, and all of your grilled meats and vegetables all summer long.

- ½ cup olive oil
- 2 Tbsp. crushed red pepper flakes
- 1 Tbsp. fennel seeds
- 3 lb. large tomatoes, preferably heirloom, sliced into ¼"-thick rounds
- 1 Tbsp. (or more) red wine vinegar
- Flaky sea salt

Cook oil, red pepper flakes, and fennel seeds in a small saucepan over medium-low heat, stirring occasionally, until oil around spices is sizzling, about 5 minutes. Reduce heat to low and continue to cook until oil is infused with flavor and rusty-orange in color, 20–30 minutes. Let cool.

Arrange tomatoes on a large platter and drizzle with vinegar, then chile-fennel oil. Season with more vinegar if desired and sprinkle with salt.

SHRIMP SALAD WITH CUCUMBER AND FENNEL

8 SERVINGS Poaching the shrimp with their shells on locks in their flavor. See Prep School, p. 113, for our handy guide to shrimp sizes.

- 2 lb. small shell-on shrimp
- Kosher salt
- 2 fennel bulbs, sliced crosswise ¼" thick, fronds reserved
- 1 English hothouse cucumber, sliced ¼" thick
- 1 small red onion, very thinly sliced into rings
- 1 Tbsp. finely grated lemon zest
- ½ cup (or more) fresh lemon juice
- Coarsely ground black pepper
- ½ cup olive oil
- ½ cup small dill sprigs

Cook shrimp in a large pot of simmering salted water until bright pink and cooked through, about 3 minutes. Drain and let cool.

Peel and devein shrimp and place in a large bowl. Add fennel, fennel fronds, cucumber, onion, and lemon juice and toss to combine; season with salt and pepper. Drizzle with oil and toss to coat. Add dill and lemon zest and toss again;

season with salt, pepper, and more lemon juice, if desired. Top with more pepper just before serving.

DO AHEAD: Salad can be made 4 hours ahead. Cover and chill.

CORN AND FREGOLA WITH GRILLED HALLOUMI CHEESE

8 SERVINGS If this were our party, we'd get all the grilling out of the way early in the day and toss this Mediterranean fantasy of a salad together in our caftans.

- 1 cup walnuts
- 1 cup fregola or Israeli couscous
- Kosher salt
- 4 ears of corn, husked
- 2 Tbsp. plus ¼ cup olive oil, divided
- Freshly ground black pepper
- 8 oz. Halloumi cheese, sliced lengthwise ¾" thick
- 3 scallions, thinly sliced
- ½ cup coarsely chopped fresh parsley
- ¼ cup basil leaves
- ¼ cup mint leaves
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. (or more) white wine vinegar

INGREDIENT INFO: Halloumi cheese can be found at Greek markets, natural foods and specialty foods stores, and some supermarkets.

Preheat oven to 350°. Toast walnuts on a rimmed baking sheet, tossing once, until golden brown, 8–10 minutes. Let cool, then coarsely chop.

Cook fregola in a large pot of boiling salted water according to package directions. Drain (do not rinse) and spread out on a baking sheet to let cool.

Prepare a grill for medium-high heat. Rub corn with 1 Tbsp. oil; season with salt and pepper. Grill, turning occasionally, until lightly charred and tender, 8–10 minutes. Transfer to a platter and let cool.

Meanwhile, brush cheese with 1 Tbsp. oil and grill, turning once, until lightly charred in spots, about 5 minutes. Transfer to platter with corn; let cool.

Cut kernels from cobs and place in a large bowl. Add scallions, parsley, basil, mint, walnuts, and fregola. Using your hands, tear Halloumi into bite-size pieces; add to bowl and toss to combine. Add lemon juice, vinegar, and remaining ¼ cup oil. Toss to coat; season with salt, pepper, and more vinegar, if desired.

SORBET IN GRAPEFRUIT CUPS

8 SERVINGS These frozen treats (shown on page 4) are also super cute made with orange rinds, and work with any flavor sorbet or sherbet you fancy.

- 4 medium red or pink grapefruits
- 2 pints fruit-flavored sorbet or sherbet, slightly softened

Cut grapefruits in half and juice them (reserve juice for Daiquiri Ice Pops or drinking). Using a large spoon, scrape out pulp and flesh (it should come out easily). Peel away any residual white pith so you're left with completely clean rinds. Fill grapefruit halves with sorbet and smooth tops flush with edges of fruit using a small flexible spatula or butter knife to make cups; freeze until ready to serve.

Cut each sorbet cup in half to make quarters just before serving.

DO AHEAD: Sorbet cups can be made 1 day ahead. Cover once sorbet is solid and keep frozen.

LIME AND GRAPEFRUIT DAIQUIRI ICE POPS

MAKES 10–12 POPS Refreshing and a little bit inebriating; if you've got kids running around, pick up a box of Rocket Pops so there's no confusion!

- ¾ cup fresh lime juice
- 1½ cups sugar, divided
- ½ cup white rum, divided
- 1½ cups fresh grapefruit juice

SPECIAL EQUIPMENT: Twelve 3-oz. ice-pop molds (see page 116)

Combine lime juice, ¾ cup sugar, ¼ cup rum, and 1½ cups water in a pitcher or large measuring glass. Stir to dissolve sugar and pour into half of ice-pop molds, dividing evenly.

Combine grapefruit juice, remaining ½ cup sugar, remaining ¼ cup rum, and ¾ cup water in a clean pitcher or large measuring glass. Stir to dissolve sugar and pour into remaining ice-pop molds, dividing evenly.

Freeze ice pops 1 hour. Insert sticks and freeze until ice pops are solid, at least 4 hours.

Just before serving, dip molds briefly into hot water to release.

DO AHEAD: Ice pops can be made 2 weeks ahead. Keep frozen.

RAISE YOUR BAR

Setting out batched cocktails is fine, but creating a D.I.Y. cocktail station is truly next level. Simply put a gin-based Collins mix in a pitcher and let guests customize their drinks with berries, mango, cucumber, ginger, mint, club soda, and ice. (Some of our favorite combos shown here.) Refresh ice as needed—which should be often.

the PIZZA SAINT

of

PHILLY



PHILADELPHIA'S PIZZERIA BEDDIA IS A SEATLESS JOINT WITH TWO EMPLOYEES AND NO PHONE. IT ALSO HAPPENS TO SERVE THE BEST PIZZA IN AMERICA. (YEP, WE SAID IT.) **ANDREW KNOWLTON** DELVES DEEP INTO THE OBSESSIVE MIND AND MAGICAL DOUGH OF OWNER JOE BEDDIA



*photographs by
ANDREW THOMAS LEE*

*illustrations by
CLAIRE McCRAKEN*



TO WATCH
BEDDIA MAKE
AMERICA'S BEST
PIZZA, GO TO
[BONAPPETIT
.COM/BEDDIA](http://BONAPPETIT.COM/BEDDIA)



I MET JOE BEDDIA in 2008, when he was pouring beer at the South Philadelphia Tap Room. He was already a pizza nerd, throwing around terms like *cornicione*, Italian for the lip of a pizza, and referring to the underside of a pie as the “undercarriage.” So it’s not a complete surprise that, seven years later, I find myself watching Beddia make dough. It’s 9 a.m., and he is in his happy place. Howard Stern is on the radio (Beddia doesn’t just listen to Stern, he actually calls in to the show) while Beddia does what he loves: combining organic flour, yeast, water, extra-virgin olive oil, sea salt, and sugar. Thirty-six hours from now, this dough will provide the foundation for the best pizza in America.

I get the significance of that last sentence. Pizza is America’s most popular food. And in the past decade or so, it has vaulted to a new level. You know the kind I’m talking about: house-made mozzarella, real *salumi*, and hand-crushed San Marzano tomatoes atop a bubbly charred crust. It’s usually created by an earnest, well-traveled *pizzaiolo* who quotes dough master Chad Robertson and who probably chopped the wood fueling his brick oven in Vermont. These days you almost have to go out of your way to find really bad pizza. I mean, I’ve had pies in Atlanta’s Hartsfield-Jackson airport that would have qualified as destination dining 20 years ago. And like a lot of today’s pizza fans, I’ve made pilgrimages to the modern classics: Pizzeria Bianco in Phoenix, Una Pizza Napoletana in San Francisco, the now-closed Great Lake in Chicago, and the half-dozen spots in my home of New York that all fight for supremacy. Good—even great—pizza is something I take for granted.

When I visited Pizzeria Beddia a few months after its March 2013 opening, I didn’t know what to expect. Solid neighborhood pizza made by an owner who cared? I figured I’d order a pie, congratulate Beddia on realizing his dream, and head to my next meal—the real reason I was in town. Beddia’s food would likely be a solid addition to the Philly scene, perhaps even the East Coast. As it turned out, Pizzeria Beddia was one of those beautiful eating experiences that still haunts me. I wasn’t on vacation, and there wasn’t some well-designed setting distorting my senses. It was just me and that pizza in a forgettable space. But it changed everything.

PIZZERIA Beddia occupies a nondescript 300-square-foot brick storefront on the corner of East Girard Avenue and Shackamaxon Street in Philadelphia’s burgeoning Fishtown neighborhood. It opened with the same two employees it has now: Beddia, 38, who has made every single pie since day one, and John Walker, 28, who does a bit of everything: prepping food, juicing fruits and vegetables for the duo’s daily juice fix, washing dishes, working the register, and dealing with customers. I ask what happens if one of them gets sick. “We don’t get sick,” Walker says.

Beddia makes enough dough for 40 pies a day. (It’s Walker’s job to deliver the bad news to would-be diners that they’ve sold out.) He says it’s all he can manage without killing himself. A 16-inch round tomato-and-cheese pie costs \$19. Add toppings and

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it can climb to \$35. The decor is simple: a letterboard menu, a few cookbooks, figurines of Charles Barkley and Japanese lucky cats, and two Dr. J bobbleheads—both with broken arms. “Kids,” Beddia explains.

Beddia had his first pizza epiphany while he was working at the Hitachino brewery in Japan in 2007. A friend took him to Savoy, a no-frills Neapolitan place in Tokyo. The pizza turned out to be fantastic, but the real life-changing lesson for Beddia was that you could dedicate yourself to one thing, do it really well, and be successful. Pizza obsession could pay off.

Beddia’s second pizza moment came a few months later when he cold-called Chris Bianco, whose Pizzeria Bianco revolutionized American pizza in the mid-'90s. Beddia wanted to talk tricks and tips. Bianco did him a bigger favor. Over the course of an hour, they talked pizza philosophy. “It was like talking to Biggie Smalls,” Beddia says, referring to the late rapper who had an uncanny ability to break it all down. “He said that, sure, he could teach me a few things, but it was up to me to find my own style.” While Beddia searched for his pizza voice, he looked up 80-year-old Dom DeMarco of the tiny Di Fara Pizza in Brooklyn. Observing the master’s exacting technique taught him the Zen rewards of doing the same thing the same way every day.

It’s only a matter of time before pizza pilgrims come to Beddia for advice. I watch as he grabs a ball of portioned dough. It breathes and hisses. It’s alive. “A great dough makes a great pizza,” Beddia says. “That’s why half my day is spent making it.” He stretches it into shape between his hands before adding the pie’s other elements. His tomato sauce couldn’t be simpler: raw, crushed, canned New Jersey tomatoes, sea salt, and garlic. He ladles six ounces of sauce onto the dough, spreading it in a spiral. Then he adds both fresh and aged mozzarellas. Next come the toppings: house-made pork sausage, roasted onions, crimini mushrooms, and arugula. All classic. All simple. As Beddia puts it, “I’m not putting f*#%ing apples on my pizza.”

There’s something else you won’t find at his pizzeria. Beddia skipped the wood-fired oven—standard at today’s hip pizza spots—in favor of a gas Montague deck oven. What it lacks in romance it makes up for in control. “It produces a real dry heat that I prefer,” Beddia says. “Plus, there’s a bit more room for error.” So unlike Neapolitan-style pies that cook for a few minutes at upward of 900 degrees, Beddia’s pizzas bake at 600 degrees for ten minutes. The result is a well-done pie, crispy on the bottom, soft but not watery on the top, with deep charring along the crust’s edge. That blistered, blackened crust has become a signature for Beddia. It’s not something you leave on your plate. When he cuts the pies into eight slices, you hear the

crackle and the crunch. “That’s a good sound,” he says.

And then comes the final touch, the seasoning. Beddia sprinkles a pinch of dried oregano and then shaves Old Gold cheese—more than you think he should—over the top. Made at nearby Hidden Hills Dairy, the cheese is like an aged Gouda, and it gives the pizza a rich, mouthwatering bite. Finally, he pours extra-virgin olive oil over the pie in a spiral from a long, thin-spouted dispenser. He learned the extra cheese and oil finishing moves from watching DeMarco up in Brooklyn. Then it’s time to make another pizza, the same exact way. Repeat ad infinitum—or at least until the dough runs out.

Beddia’s pizza isn’t one of those precious pies with a bit of mozzarella and a few basil leaves. (I’m sure some old-school pizza sages might say there’s *too much* cheese. To that I say, “What, you afraid of a little flavor?”) It looks like the pizza you’ve had a million times. And then you take a bite. It’s what I always imagined New York pizza should taste like. At the same time, it makes me nostalgic for the pies I devoured after winning a T-ball game as a kid, combined with the traditional ingredients and flavors of the pizza I fell in love with on a trip to Naples years ago. Some locals call Beddia the Pizza Jesus. Others refer to him as the Jiro of Pizza. They’re all right. Beddia counters: “It’s just f*#%ing pizza.”

What I admire most in chefs is not inventiveness—anyone can come up with an amazing idea or two. It’s consistency that’s hard. There’s something admirably retro about making a dish—a great dish—the same way every time. Beddia does just that. His pizza is mind-blowing, sure, but it’s the execution and the repetition that really hook me. It’s the always-crispy-chewy crust. It’s the invariably perfect ratio of sauce to cheese to toppings. Every time I get to eat it, I consider myself the luckiest person on the planet.

T'S 10:35 p.m., and Beddia is locking the door.

As a Rodney Dangerfield routine from the 1960s plays, Walker sits on the basement stairs counting a pile of cash. (Tonight is another sellout.) Beddia sweeps the floor, cleans the marble countertop, and picks the flour from beneath his fingernails. He pauses as Dangerfield kills with another well-rehearsed, well-delivered punch line. He takes a swig of wine and wipes his forehead. “The biggest compliment someone can give me is that I’ve ruined pizza for them,” he says. And that is exactly what Pizzeria Beddia is doing, 40 times a night. I know, because it did it for me. ❤

**LOCALS CALL
BEDDIA THE PIZZA
JESUS. OTHERS
REFER TO HIM
AS THE JIRO OF
PIZZA. THEY'RE
ALL RIGHT. "IT'S
JUST F*#%ING
PIZZA," BEDDIA
COUNTERS.**

Chilaquiles
with Blistered
Tomatillo Salsa
and Eggs

P. 98



Want to enjoy
these recipes
without the bug
bites and bear
bags? They work
just as well on
your kitchen
stove or gas grill.

HAPPY CAMPERS

How to
EAT & DRINK
(very) well
in the
OUTDOORS

The smell of bacon sizzling, a mug of (truly good) coffee as you roll out of your sleeping bag. It's not just romantic, it's our birthright as Americans. Oh, and it's delicious, too. Pack up the wagon, we're going camping

» By AMIEL STANEK » Photographs by KYLE JOHNSON



THE (CAMP)GROUND RULES

Here at Bon Appétit, we're tote-baggers, not backpackers. So when we do strike out for a weekend in the woods, it's more Bourbon Trail than Appalachian. That means: We're bringing a car, maybe two. There's running water, if not at the actual site, then a short walk away. Cooler(s) and ice are involved. Are we roughing it? Not really. But when we're sitting down to a dinner of ember-kissed steak and hot-off-the-grill flatbreads while soaking up the glow of a setting sun, we feel quite pleased with our version of *plein air* living. Sound like your idea of a good time? Read on.

»»» BE PREPARED «««

Every Boy Scout worth his badges knows it: A great camping trip starts with great preparation. It's the things you do before you leave the driveway—like properly packing the cooler—that determine your success.

FOUR KITCHEN SHORTCUTS

PREP YOUR MEAT

Take care of any messy business while you have access to hot water. Throw your trimmed steak or chops in a resealable plastic bag, add your marinade, and double-bag to prevent leaks.

PRECOOK GRAINS

Cook workhorses like farro or brown rice at home. (Boiling them on a camp stove is a waste of propane and time.) Let cool before packing in resealable bags, and you're always minutes away from a grain salad.

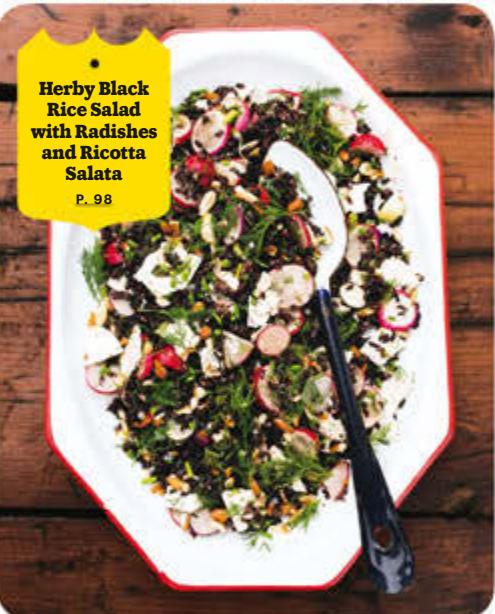
MIX YOUR DRY...

Always premix dry ingredients for batter for things like flapjacks and cakes so you can leave the baking soda—and measuring spoons—behind. (Just like Bisquick, but you're in control.)

...AND YOUR WET

Save space by packing vinaigrettes, salsas, and other long-shelf-life sauces in small airtight containers or screw-top jars. Same goes for vegetable oil and maple syrup—take just what you'll need for the trip.

Herby Black Rice Salad with Radishes and Ricotta Salata
P. 98



CHILL OUT

Proper cooler packing is crucial. Follow these tips and you'll keep all your perishables cold.

CLEAN IT

Cooler been in the garage since last summer? Thought so. Wash it with soap and water, and let it dry upside down before using.

BAG IT

Anything you can store in a ziptop bag should be: With the air pressed out, bags take up a lot less space than bulky containers.

ICE IT

If you don't want your food floating in five inches of water come Sunday morning, put your ice into gallon-size resealable bags.

SEPARATE 'EM

Plan to eat and drink? Bring a separate small cooler for cold beverages and clean ice in bags for cocktails.



ESKY Series
55-Quart Cooler
(\$340; eskyseriescoolers.com)

ALWAYS REMEMBER

Here are eight put-'em-in-a-toolbox-so-you-know-exactly-where-they-are things you need at camp.



Long Lighter



Fish Spatula



Hatchet



Kitchen Shears



16" Tongs



Headlamp



Picnic Knife



Chef's Knife
Pack your chef's knife safely with the Victorinox Swiss Army Locking Knife Guard (\$7; surtable.com)



**PUT DOWN
— the —
PERCOLATOR**

▶ Pour-over coffee is the best—and most on-trend—way of making your morning brew at camp. Try this guide for the backwoods barista:

**1
RINSE**

Before you get started, pour a little boiling water over the filter to rinse out any loose paper particles, then place the cone and filter over your carafe.

**2
POUR**

Spoon your coffee into the filter (2 Tbsp. of grounds per each 6-oz. cup should do it; you're not packing a scale), pour in enough hot water to fully hydrate the grounds, and let it drip out completely.

**3
POUR SOME MORE**

Add hot water to top off the filter cone, and refill once it drips out until you have reached your desired amount.

And there you have it: steamy, tasty camp coffee—and, most important, plenty of it.



The next-level
*Grosche Ultra Mesh
Coffee Dripper*
(\$45; shopgrosche.com)
means you can leave
paper filters at home.

**HOLD THAT
TEMP!**

The insulated
stainless-steel
*Hydro Flask 64-oz.
Beer Growler* (\$55;
hydroflask.com) was
designed to keep beer
(or batched cocktails;
see page 97) ice cold
for 24 hours (!). But
it's also clutch for
keeping coffee piping
hot long after the
laziest camper has
staggered out of his
tent. Bring two.

>>> MASTER YOUR CAMPFIRE <<<

► There's a reason all those hipster chefs are outfitting their kitchens with wood-burning grills: Cooking over live fire is a primal thrill like nothing else. See below for all you need to know to build, manage, and cook with fire.



HOW TO BUILD A ROARING FIRE

THINK BIG

You need to begin with a larger fire than you might think—it should almost fill the fire pit to start. Get the wood going about two hours before you want to cook so it has time to burn down to a mass of fiery embers.

START SMART...

Some balled-up newspaper can serve as the core of your fire (who says print is dead?). Layer on twigs and sticks, gradually increasing the size until you're using logs, making sure to leave space for oxygen.

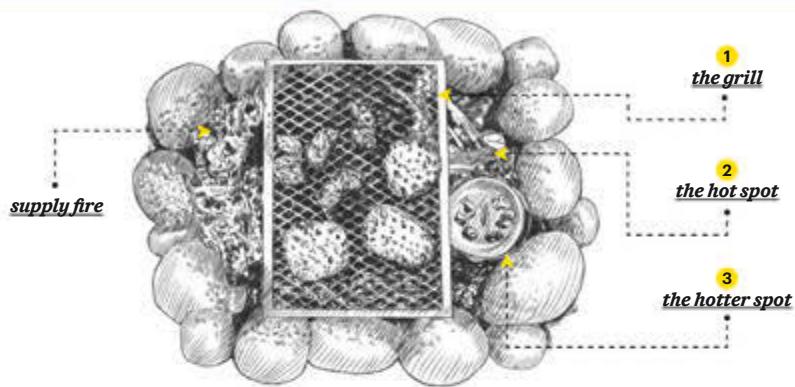
...OR CHEAT

A mound of glowing charcoal briquettes is a perfectly acceptable way to jump-start your fire. (This isn't *Man vs. Wild*.) Once the coals are red-hot, start laying on some pieces of firewood.

HAVE A PLAN B

It can be hard to find a reliable supply of dry, ready-to-burn hardwood in the wild (ironic, no?). Pick up a few bundles of kiln-dried logs at a gas station or look for "camp wood" signs on your way, just to be safe.

3 WAYS TO COOK WITH FIRE



1 GRILLING

Bank a mound of glowing coals underneath one side of your grill grate to create a two-zone fire—one side for searing, one for indirect and carry-over cooking. Keep a supply fire going to replenish as needed.

2 EMBER ROASTING

You want a pile of mostly gray, ashed-over coals for ember roasting—i.e., cooking food right in the coals. This is where you're going to park your whole leeks, sweet potatoes, ears of corn, and foil-wrapped fruit.

3 BAKING

Whole, red-hot nuggets of charcoal are what go under and on top of your Dutch oven. They'll provide enough heat to get the cast iron up to temperature and keep it there while your cake or cobbler bakes away.



Red Wine-Marinated Hanger Steaks with Flatbreads

P. 98

Ember-Roasted Corn and Leeks, pictured here

EMBER-ROASTED CORN AND LEEKS

No soaking, husking, or silking required: The corn cobs will slip right out of their husks when cooked.

Build a fire in pit and let it burn down until coals are covered with ash. Rake a layer of coals away to one side of fire. Place **4 ears of corn, in husks**, and **2 leeks**

on top. Roast, turning often, and adding more hot coals as needed, until husks are charred and peel back easily and leeks are starting to collapse, 15–20 minutes. Let cool slightly. Shuck corn. Trim roots from leeks; halve lengthwise. Remove tender inner flesh; discard charred layers. Spread vegetables with **unsalted butter** and sprinkle with **flaky sea salt**. **4 servings**



Seared Cod
with Potato
and Chorizo
Hobo Packs

P. 99

Now You're
COOKING...
— with —
GAS

► Grilling over wood is cool and all, but having your bleary-eyed friends waiting around for you to build a fire at sunrise so they can get caffeine and bacon in their systems might be a little too Jack London for your taste. That's why you need a camp stove—we like ones from Coleman and Primus—so you can make coffee and cook breakfast before someone drives away with the car. Also: Rain happens.



FOILED AGAIN!
(AND AGAIN, AND AGAIN)

MacGyver had duct tape, you have heavy-duty foil. Wrap some up for a grill brush. Cook a one-dish dinner in it. Line your Dutch oven with it. Wrap leftovers. Just be sure to buy the heavy-duty stuff.



Opinel No 6
Trekking Knife
(\$16; opinel-usa.com)

UPGRADE
— your —
SNACKS

You don't need to remember what G.O.R.P. stands for to know that camp snacking can be, well, boring. Fortunately, it couldn't be easier to lay out a deluxe spread without pulling anything out of the cooler. Hard cheeses and dried salumi are no-brainers and built to travel. Same goes for fancy (and stylish!) European tinned seafood.

»» WORSHIP HEAVY METAL ««

► Seasoned cast iron is a home kitchen workhorse, but camp is where it really shows its mettle. Nonstick, unbreakable...we're not leaving home without it.

EMBRACE THE "OVEN" IN DUTCH OVEN

► You know what'll really make people's jaws drop after an epic campfire feast? A cake. A warm, fruit-studded, honest-to-God cake that you baked in the middle of the woods. Hey, they don't call it a Dutch oven for nothing: These cast-iron beauties are substantial enough that, with a bed of coals underneath and a few piled on the lid, you can create a mini self-contained oven in the wild.

FOIL = LESS TOIL

Line your Dutch oven with heavy-duty foil before baking for an effortless cleanup.



GO DUTCH

The Staub 7-qt. round cocotte (\$335; surlatable.com) is as at home in a fire pit as it is in the kitchen.



JUST DON'T CALL IT "GLAMPING"

► Sure, your cast-iron-griddled breakfast would taste fine eaten off of paper plates, but there are plenty of durable, rugged-chic options out there if you want a style boost. **Best Made Company** (bestmadeco.com) carries some of our favorite (picnic) tableware.

FORTIFY YOUR PANCAKE MIX

4 SERVINGS Energy-packed flaxseed and protein-rich chia seeds lend these flapjacks way more staying power.

Add $\frac{1}{4}$ cup mixed flaxseed, chia seeds, and/or hemp seeds to 2 cups store-bought pancake mix.



= drink = SMARTER

► Sober camping is for Webelos. So pack booze, but do it strategically.

BEER

Not ideal: It takes up a lot of space (before and after drinking) and needs to be kept cold. We're not saying *not* to bring it, but you might need an extra cooler if you do.

WINE

Now's the time for alt-packaged wines. There are plenty of quality bag-in-box options, and most hold four bottles' worth of juice.

COCKTAILS

Leave the bitters at home. Cocktails like the one below can be prebatched in a Hydro Flask (see page 93), and it does double duty: Sans club soda, it's a strong on-the-rocks sipper.



TEQUILA-GRAPEFRUIT SPRITTER

Before you go, combine **2 cups** tequila blanco, $\frac{1}{2}$ cup **Aperol**, $\frac{1}{2}$ cup sweet vermouth, and **8 dashes** orange bitters in an airtight container.

To make cocktails, cut **2 large grapefruits** into 8 wedges each. Pour $\frac{1}{2}$ cup base into each ice-filled cup. Squeeze juice from 1 grapefruit wedge into each glass and top each with **4 oz. chilled club soda**; garnish with remaining grapefruit wedges. **8 servings**.

Chilaquiles with Blistered Tomatillo Salsa and Eggs

4 SERVINGS If you've got both a camp stove and a grill, you're golden: Prep the salsa over the live fire, and make perfect eggs on the propane stove.

- 2 Tbsp. vegetable oil, plus more for grill
- 2 lb. tomatillos (about 20 medium), husks removed, rinsed
- 2 jalapeños
- 1 large white onion, quartered through root end
- 2 Tbsp. fresh lime juice
- Kosher salt, freshly ground pepper
- 4 large eggs
- 1 15-oz. can black beans, rinsed
- 1 10-oz. bag yellow corn tortilla chips
- ½ cup plain Greek yogurt
- 2 oz. ricotta salata (salted dry ricotta), crumbled
- Hot sauce and cilantro leaves

Prepare campfire for medium-high heat; lightly oil grate. Grill tomatillos and jalapeños, turning occasionally, until lightly charred and beginning to collapse, 8–10 minutes; transfer to a cutting board.

Meanwhile, grill onion, turning occasionally, until charred and beginning to soften, 10–12 minutes; transfer to cutting board with charred tomatillos and jalapeños.

Finely chop tomatillos, chiles, and onion and transfer to a large skillet. Add lime juice and toss to combine; season salsa with salt and pepper. Set aside (keep in skillet).

Heat 2 Tbsp. oil in another large skillet on camp stove over medium-high. Crack eggs into skillet; season with salt and pepper. Cook, rotating skillet occasionally, until whites are golden brown and crisp at the edges and set around the yolk (which should still be runny), about 2 minutes.

Heat reserved salsa on camp stove over medium just to warm through. Mix in black beans and tortilla chips and cook, tossing and adding up to ¼ cup water if needed to loosen, until chips are just softened, about 3 minutes.

Serve chilaquiles in skillet topped with eggs, dollops of yogurt, ricotta salata, hot sauce, and cilantro.

Herby Black Rice Salad with Radishes and Ricotta Salata

4 SERVINGS Make the rice before you leave, and pack the vinaigrette in a little jar on the side. You'll thank us, Scout's honor.

VINAIGRETTE

- ¼ cup olive oil
- 2 Tbsp. Sherry vinegar or red wine vinegar
- Kosher salt, freshly ground pepper

SALAD AND ASSEMBLY

- 1 cup black rice
- Kosher salt
- 2 cups mixed radishes, sliced, quartered
- Freshly ground black pepper
- 2 oz. ricotta salata (salted dry ricotta), thinly sliced
- ¼ cup chopped unsalted, roasted almonds
- ¼ cup chopped fresh dill
- 2 Tbsp. chopped fresh chives

VINAIGRETTE Combine oil and vinegar in a small airtight container; cover, and shake well. Season with salt and pepper.

DO AHEAD: Vinaigrette can be made 3 days ahead; chill.

SALAD AND ASSEMBLY Combine rice and 1¾ cups water in a medium saucepan; season with salt. Bring to a boil on camp stove over high. Reduce heat, cover saucepan, and simmer until rice is tender and liquid is absorbed, 45–50 minutes. Remove from heat, fluff rice, and let sit, covered, 10 minutes. Let cool.

Just before serving, toss rice and radishes with dressing in a large bowl; season with salt and pepper. Add ricotta salata, almonds, dill, and chives and toss.

Pan Bagnat with Fennel

4 SERVINGS This sandwich gets better and better the longer it sits (okay, to a point); assemble it after breakfast and eat it when you've worked up an appetite.

FENNEL AND OLIVES

- ½ fennel bulb, very thinly sliced
- ½ cup mixed pitted olives, chopped
- ¼ cup olive oil
- 3 Tbsp. white wine vinegar
- 2 Tbsp. chopped drained capers
- ½ tsp. crushed red pepper flakes
- Kosher salt, freshly ground pepper

ASSEMBLY

- 1 Persian or ¼ English hothouse cucumber, thinly sliced
- 2 6.7-oz. cans olive oil-packed tuna, drained
- Kosher salt, freshly ground pepper
- 1 12"-long ciabatta loaf, halved lengthwise
- 3 hard-boiled large eggs, peeled, sliced
- 2 cups arugula

FENNEL AND OLIVES Toss fennel, olives, oil, vinegar, capers, and red pepper flakes in an airtight container or resealable plastic bag; season with salt and pepper.

DO AHEAD: Fennel-olive mixture can be made 2 days ahead. Cover and chill.

ASSEMBLY Toss fennel-olive mixture with cucumber and tuna in a medium bowl; season with salt and pepper. Let sit, tossing occasionally, 10 minutes.

Scoop out inside from top half of bread; discard (or save for a snack!). Layer bottom half of bread with tuna mixture, then top with eggs and arugula. Close up sandwich.

Place a large heavy skillet or pot on top of sandwich to weigh down and let sit at room temperature, turning once, until evenly pressed, about 2 hours (if making sandwich at home, or storing in a cooler while you hike, wrap it up tightly in plastic wrap before you press it).

Slice pan bagnat into wedges just before serving.

Red Wine-Marinated Hanger Steaks with Flatbreads

4 SERVINGS When it comes to marinating these steaks, go long. Time adds intense flavor, the wine helps tenderize, and you can get it going before you hit the road.

STEAK

- ½ lemon, thinly sliced
- 3 sprigs thyme
- 2 Fresno chiles, halved
- 6 garlic cloves, smashed
- ¾ cup dry red wine
- ¼ cup olive oil
- ½ tsp. freshly ground black pepper
- 1½ lb. hanger steak, center membrane removed, cut into 4 pieces

ASSEMBLY

- Vegetable oil (for grill)
- 1 shallot, finely chopped
- 3 garlic cloves, chopped
- 1 Fresno chile, chopped
- 6 Tbsp. unsalted butter
- Kosher salt, freshly ground pepper
- 1 lb. prepared pizza dough, room temperature, cut into 4 pieces
- 2 Tbsp. chopped fresh parsley

STEAK Combine lemon, thyme, chiles, garlic, wine, oil, and pepper in a large resealable plastic bag. Add steak, close bag, and turn to coat. Chill at least 4 hours.

DO AHEAD: Steak can be marinated 2 days ahead. Keep chilled.

ASSEMBLY Prepare campfire for medium-high heat. Bank coals on one side to create a two-zone fire; oil grate. (If cooking at home with a gas grill, leave one or two burners off.) Cook shallot, garlic, chile, and butter in a small saucepan over medium heat until shallots are softened; season with salt and pepper. Keep warm.

Remove steak from marinade; season with salt. Grill over direct heat, turning occasionally, until cooked to desired doneness, 8–10 minutes for medium-rare. Transfer to a cutting board; let rest 10 minutes. Slice against the grain.

Meanwhile, working one at a time, gently stretch each piece of dough until it is an oval (about 12x8") and grill over direct heat, flipping and rotating as needed, until lightly charred and stiff, about 1 minute per side. Move to cooler part of grill to keep warm until ready to serve.

Spoon shallot butter over flatbreads and top with parsley. Serve with steak.

Seared Cod with Potato and Chorizo Hobo Packs

4 SERVINGS Make this your night one dinner, when the fish is freshest.

PUMPKIN SEED-LIME BUTTER

- 2 Tbsp. chopped salted, roasted pumpkin seeds (pepitas)
- 1 Tbsp. chopped fresh chives
- ½ tsp. finely grated lime zest
- 1 Tbsp. fresh lime juice
- 4 Tbsp. (½ stick) unsalted butter, room temperature
- Kosher salt, freshly ground pepper

ASSEMBLY

- 1½ lb. fingerling potatoes
- 2 oz. dried Spanish chorizo, casings removed, chopped
- 2 Tbsp. olive oil
- Kosher salt, freshly ground pepper
- 2 Tbsp. vegetable oil
- 4 6-oz. skinless cod fillets

PUMPKIN SEED-LIME BUTTER Mix pumpkin seeds, chives, lime zest, and lime juice into butter in a small bowl; season with salt and pepper. Transfer to parchment paper and roll into a log, or scrape into an airtight container; cover and chill.

DO AHEAD: Butter can be made 3 days ahead. Keep chilled.

ASSEMBLY Prepare campfire for medium-high heat. Lay out four 12" squares of heavy foil. Divide potatoes and chorizo among squares; drizzle with olive oil and season with salt and pepper. Fold edges up and over to create packets; pinch edges closed. Cook on grill until potatoes are tender, 25–35 minutes.

Heat vegetable oil in a large skillet on camp stove over medium-high. Season cod with salt and pepper and cook until underside begins to brown, about 4 minutes. Turn; cook just until cooked through, about 2 minutes. Top with pumpkin seed butter. Open packets and top vegetables with cod; spoon any butter left in pan over.

Peach-Blackberry Camp Cake

8 SERVINGS Not camping? Bake this at home in a 10" springform pan at 375° for 30–35 minutes.

CAKE MIX

- 2 cups all-purpose flour
- ¾ cup granulated sugar
- 1 tsp. baking powder
- ½ tsp. baking soda
- ¾ tsp. kosher salt

ASSEMBLY

- 4 peaches, halved, pitted
- 2 Tbsp. bourbon
- Pinch of kosher salt
- 6 Tbsp. demerara or dark brown sugar, divided
- Vegetable oil (for foil)
- 1 large egg
- ¾ cup buttermilk
- 1 tsp. vanilla extract

ASSEMBLY

- ½ cup (1 stick) unsalted butter, room temperature
- 6 oz. blackberries (about 1 cup)
- ½ cup coarsely chopped unsalted, roasted almonds
- 1 cup plain Greek yogurt

SPECIAL EQUIPMENT: 7-qt. Dutch oven or other large cast-iron Dutch oven with a flanged lid

CAKE MIX Whisk flour, granulated sugar, baking powder, baking soda, and salt in a medium bowl; transfer to a large resealable plastic bag.

DO AHEAD: Cake mix can be made 1 week ahead. Store at room temperature.

ASSEMBLY Build a fire in a pit and let it burn down until coals are covered with ash. Rake a layer of coals away to one side of fire. Toss peaches, bourbon, salt, 2 Tbsp. demerara sugar, and 2 Tbsp. water on a 20x12" sheet of heavy-duty foil, then fold edges up and over to create a packet; pinch edges closed. Cook on a grate over coals, adding a splash or two of water halfway through if needed, until soft, 20–30 minutes. Let peaches cool slightly; coarsely chop.

Line a Dutch oven with 2 layers of heavy-duty foil; lightly oil foil. Combine egg, buttermilk, and vanilla in a measuring glass or small bowl. Place cake mix in a large bowl and vigorously stir in butter and ¼ cup buttermilk mixture, adding a bit more buttermilk mixture if needed, until a very thick paste forms. Stir in remaining buttermilk mixture, then add blackberries and peaches along with any juices and gently fold in just until mixture looks marbled. Scrape batter into Dutch oven; top with almonds and sprinkle with 2 Tbsp. demerara sugar. Cover.

Place Dutch oven directly in coals and set 18 hot briquettes (or scoop about a 1" layer of fine coals) on top of lid. Bake, rotating lid every 10 minutes (for even baking) and replenishing coals as needed, until cake is firm to the touch when gently pressed, 25–30 minutes.

Just before serving, place yogurt in a small bowl and sprinkle remaining 2 Tbsp. demerara sugar over top. Let sit until sugar dissolves, about 5 minutes.

Serve warm cake upside down and dolloped with yogurt.

HONEY-
TURMERIC PORK
WITH BEET AND
CARROT SALAD
P. 103

A large, round white plate is filled with a dish of Honey-Turmeric Pork Cutlets. The pork is cooked to a dark, crispy exterior. It is served with a vibrant salad consisting of sliced beets (both red and yellow), carrots, and radishes, all garnished with fresh green herbs like dill and chives. A central text overlay reads "CUTLETS" in a bold, sans-serif font.

CUTLETS

■ COOKED AND RAW. JUICY AND CRUNCHY. RIPE AND READY IN A FLASH. OUR SMART NEW APPROACH TO

BUTTERFLIED TROUT
WITH SPICY
LETTUCE, CELERY,
AND HERBS
P. 103



SUPREME

by
**ALISON
ROMAN**

+
photographs
by
**CHRISTOPHER
TESTANI**

SUPPER ON A HOT NIGHT CONTRASTS A GOLDEN, CRISPED CUTLET WITH A HEAP OF FRESH VEGETABLES

KEEP IT CRISP (AND JUICY)

X

Welcome to your fastest (and most favorite) summer meal yet. These thin cutlets cook at lightning speed, and all you need to round out the plate is your finest produce, dressed with a touch of acid and a smattering of herbs. Here are a few of the combinations we love, but the concept is built for experimentation: Top the trout with sautéed corn and bacon, pair the pork with a lemony fennel salad, try torn kale instead of tomatoes on the chicken. Bottom line: hot cutlet, cool salad, zero sweat.



LOVE ME

TENDER-IZER!

Find our choice
meat hammer
in Prep School,
page 116.

CRISPY CHICKEN CUTLETS WITH CHERRY TOMATO PANZANELLA

Crispy Chicken Cutlets with Cherry Tomato Panzanella

4 SERVINGS Leaving the skin on gives these cutlets a satisfying layer of fatty crunch when cooked.

1/4 small onion, thinly sliced
3 Tbsp. distilled white vinegar, divided
Kosher salt, freshly ground pepper
6 Tbsp. olive oil, divided
1 cup torn country-style bread, (from about **1/4** small loaf)
2 skin-on, bone-in chicken breasts
2 Tbsp. vegetable oil
1 lb. cherry tomatoes
Pinch of sugar
3/4 cup parsley leaves with tender stems

Combine onion and 2 Tbsp. vinegar in a small bowl. Season with salt and pepper; set aside.

Heat 2 Tbsp. olive oil in a large skillet over medium-high. Add bread; season with salt and pepper. Cook, tossing, until golden brown, 5–8 minutes. Transfer to a medium bowl. Wipe out skillet.

Using a thin, sharp knife, cut bones and cartilage from chicken breasts. Pound chicken between 2 sheets of plastic wrap to **1/4**" thick; season with salt and pepper.

Heat 1 Tbsp. vegetable oil in skillet over medium-high. Cook 1 chicken breast, skin side down, until golden brown and nearly cooked through, about 4 minutes. Turn and cook until cooked through, about 1 minute more; second side will not brown. Transfer to a platter. Repeat with remaining cutlet and 1 Tbsp. vegetable oil (no need to wipe out skillet).

Cut half of tomatoes in half. Heat 2 Tbsp. olive oil in same skillet over medium-high. Add whole tomatoes; season with salt and pepper. Cook, tossing occasionally, until lightly blistered and starting to burst, about 5 minutes. Toss in sugar and remaining 1 Tbsp. vinegar. Transfer to bowl with croutons. Add pickled onion with pickling liquid, halved tomatoes, parsley, and remaining 2 Tbsp. olive oil and toss. Serve chicken with panzanella spooned over.

SIZE IT UP

USE YOUR LARGEST CAST-IRON OR STAINLESS-STEEL SKILLET. IT'S GOT TO BE AT LEAST TEN INCHES ACROSS TO FIT THESE OVERRSIZE PIECES.

DON'T FEAR THE SEAR
TO PROPERLY BROWN THE MEAT OR FISH, MAKE SURE THE PAN IS RIPPING HOT, AND DON'T CROWD THE SKILLET. (WORK IN BATCHES.)

Honey-Turmeric Pork with Beet and Carrot Salad

4 SERVINGS A little honey in the marinade helps these cutlets caramelize, guaranteeing they'll be nicely browned despite the super-short cooking time.

1 1/4 lb. boneless pork shoulder (Boston butt), fat trimmed to **1/4**", cut into 4 pieces
Kosher salt, freshly ground pepper
2 garlic cloves, finely grated
1 1/2 tsp. finely grated peeled turmeric or **1/2** tsp. ground turmeric
1/2 cup plain whole-milk yogurt
1/4 cup honey
2 Tbsp. (or more) fresh lemon juice, divided
2 Tbsp. vegetable oil
3 small beets, scrubbed, thinly sliced
3 small carrots, preferably with tops, tops reserved, carrots scrubbed, cut on a diagonal
2 Tbsp. finely chopped fresh chives
2 Tbsp. olive oil
Flaky sea salt

Pound pork between 2 sheets of plastic wrap to **1/4**" thick; season with kosher salt and pepper. Whisk garlic, turmeric, yogurt, honey, and 1 Tbsp. lemon juice in a small bowl; season with kosher salt and pepper. Place cutlets in a large resealable bag. Add yogurt mixture, seal bag, and toss to coat. Let sit at least 10 minutes.

Remove cutlets from marinade, letting excess drip off. Heat 1 Tbsp. vegetable oil in a large skillet over medium-high; cook 2 cutlets until browned and cooked through, about 2 minutes per side. Transfer pork to a platter. Wipe out skillet; repeat with remaining cutlets and 1 Tbsp. vegetable oil.

Toss beets, carrots, carrot tops (if using), chives, olive oil, and remaining 1 Tbsp. lemon juice in a small bowl. Season with kosher salt, pepper, and more lemon juice, if desired. Serve pork topped with salad and sprinkled with sea salt.

DO AHEAD: Pork can be marinated 12 hours ahead. Chill.

Butterflied Trout with Spicy Lettuce, Celery, and Herbs

4 SERVINGS If you have any doubts about your fish-cooking skills, put an end to them by using a nonstick skillet.

1/2 jalapeño, with seeds, very finely chopped
1 Tbsp. finely grated lime zest
1 Tbsp. finely grated orange zest
Kosher salt
1 small shallot, thinly sliced into rings
1/4 cup fresh orange juice
3 Tbsp. fresh lime juice
1 Tbsp. fish sauce (such as nam pla or nuoc nam)
1 Tbsp. soy sauce
Freshly ground black pepper
2 14–16-oz. whole butterflied rainbow trout
2 Tbsp. vegetable oil
4 Little Gem, butter lettuce, or romaine hearts, leaves separated
2 celery stalks, preferably with leaves, leaves reserved, stalks thinly sliced on a diagonal
1 cup cilantro leaves with tender stems
1/2 cup mint leaves

Using the side of a chef's knife, mash jalapeño, lime zest, and orange zest with a pinch of salt on a cutting board to a paste. Transfer to a medium bowl and mix in shallot, orange juice, lime juice, fish sauce, and soy sauce. Season dressing with salt and pepper.

Season trout with salt and pepper. Heat 1 Tbsp. oil in a large skillet over medium-high. Cook 1 trout, skin side down, until golden brown and crisp, about 4 minutes (flesh will be nearly cooked through). Remove from heat, turn fish, and let sit until cooked through, about 1 minute more. Transfer trout to a platter. Wipe out skillet; repeat with remaining trout and 1 Tbsp. oil.

Toss lettuce, celery, celery leaves (if using), cilantro, mint, and 3 Tbsp. dressing in a large bowl; season with salt and pepper. Top trout with salad and spoon remaining dressing over.

TABLE FOR ONE?

SCALE DOWN, NOT UP:
THIS IS A GREAT TECHNIQUE FOR ONE OR TWO, BUT IT'S NOT THE MOST EFFICIENT PLAN FOR A DINNER PARTY.

THE
artful



*When the Michelin-starred Paris restaurant L'Arpège switched to an all-vegetable menu in 2001, everyone said **ALAIN PASSARD** was crazy. Now chefs around the world are paying homage to the man who rules both farm and table. Here, he shares his secrets for celebrating summer on the plate*

BY CHRISTINE MUHLKE
PHOTOGRAPHS BY MICHAEL GRAYDON + NIKOLE HERRIOTT

Gardener

Ratatouille aux légumes grillés

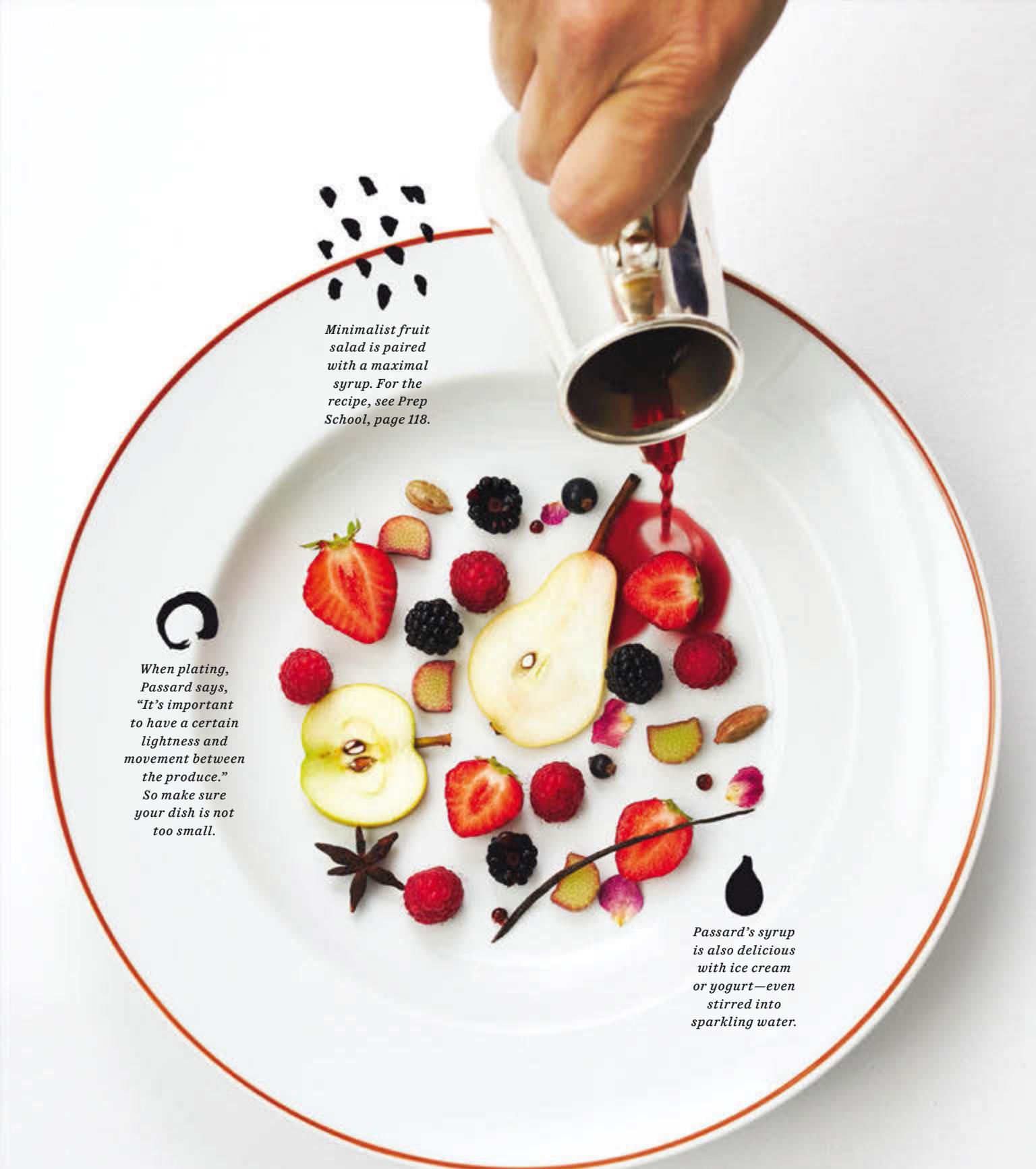
ALAIN PASSARD'S IDEA OF THE PERFECT DISH FOR A MIDSUMMER BARBECUE? THROWING 14 YOUNG VEGETABLES (AND HERBS) ON THE GRILL FOR A SMOKE-KISSED, LIGHTLY CRUNCHY RATATOUILLE.

He uses 4 kinds of peppers, 2 types of squash—even cornichons. You can do it with whatever looks best that day.

Even the herbs are grilled. A few seconds on a low grill gives rosemary, thyme, bay leaves, and sage a smoky new identity.

"I like the notion of two seasonings," says Passard, who finishes with flaky sea salt and delicate soy sauce. "It adds nuance."





Minimalist fruit salad is paired with a maximal syrup. For the recipe, see Prep School, page 118.

C
When plating, Passard says, "It's important to have a certain lightness and movement between the produce." So make sure your dish is not too small.

Passard's syrup is also delicious with ice cream or yogurt—even stirred into sparkling water.

Salade de fruits aux mille saveurs

"THOUSAND-FLAVOR FRUIT SALAD" IS THAT MORNING'S RIPEST FRUIT FROM PASSARD'S GARDENS—BABY APPLES AND PEARS INCLUDED—SLICED ACCORDING TO THEIR NATURAL SHAPE, THEN DOUSED WITH AN INTOXICATING SPICED SYRUP.



LEFT MUSHROOMS AND BAY LEAVES AT PASSARD'S PROPERTY IN SARTHE. **RIGHT** TILLING THE FIELDS WITH A DONKEY-DRAWN PLOW, WHICH PASSARD BELIEVES TO BE GENTLER ON THE SOIL.

V

EGETABLES should write Alain Passard a thank-you note—and you should too. This is the man at the root of all those veg-centric tasting menus, the visionary who launched a thousand restaurant-owned farms. Chefs come to his Paris restaurant, L'Arpège, to taste the happiest vegetables in the world in the hope that some of that knowledge will rub off.

When Passard took meat off his menu in 2001, it made headlines. He'd spent three decades becoming a *maitre rôtisseur*, earning three Michelin stars for his exquisitely tender slow-cooked proteins. But *la cuisine animale* no longer inspired him. "There is a creativity with vegetables that you don't have with animal tissue," he explains. *La cuisine végétale* offers the chef "a tremendous amount of surprises, because there is still everything to be done with a tomato, a carrot, an eggplant. There is a lot of enchantment in vegetable cookery. And," he adds, "it is totally transparent."

The source of his pristine vegetables—more than 500 varieties—is transparent too. In 2002, he bought a property

138 miles from Paris and dedicated himself to learning about permaculture farming, a beyond-organic ecological system. He has since bought two more plots in France. Each morning's harvest is driven to Paris in time for lunch. His produce never needs refrigeration, which, Passard believes, diminishes flavor.

These "*grand-cru*" vegetables, fruits, and herbs require little manipulation in the kitchen, another practice that tipped Passard out of favor during the molecular era. But as chefs came to see the importance of the cook's relationship to the land, Passard was hailed as a visionary. His gentle touch, his reverence for the ingredients and the soil they come from, and his improvisational freedom in the kitchen are now the ideal. As *New York Times* restaurant critic Pete Wells wrote last spring, "For its lightness, brightness, beauty, and elegance, my single meal at L'Arpège was in an eye-opening class by itself."

We didn't include recipes for the dishes on these pages, because we think it's more interesting to learn Passard's principles, which can be easily applied to everything at the farmers' market. Foremost in Passard's philosophy is seasonality. "When you really respect the seasons, it works all by itself," he says of his compositions. What grows together truly goes together—that includes pairing fruits with vegetables. "*J'adore* peach and red pepper," he says dreamily. "It's *grandiose*. I love cucumber and strawberry; zucchini and fig. And my favorite is tomato and pear in early September." Shocking? Not after you've tried it. ■

Carpaccio de légumes

THIS VEGETABLE CARPACCIO BRINGS HOME THE "WHAT GROWS TOGETHER GOES TOGETHER" PHILOSOPHY THAT GUIDES L'ARPÈGE. PASSARD BELIEVES THAT THE TEXTURES, FLAVORS, AND COLORS OF JULY'S BOUNTY ARE MADE FOR ONE ANOTHER.



All you need is olive oil, salt, pepper—and 10 varieties of mandolined vegetables, plus mesclun and flowers.



Each vegetable is cut to highlight its shape. Learn more in Prep School, page 116.



"A tomato's flavor can be enormously concentrated at the bottom," says Passard, who often prefers lengthwise slices.

"When you really
respect the seasons, it
works all by itself."



Mix it Up

A Purist's Take on Infusions with Tito's Handmade Vodka

Add another dimension to simple summer cocktails with DIY infusions. Infused spirits are fun to make, easier to master than you might think, and can yield impressive results. Start with these ideas from Tito's Handmade Vodka and *Bon Appétit*, and then start experimenting with your own flavor combinations.

Cucumber Basil

- 1 cucumber, peeled and chopped
- 1 liter Tito's Handmade Vodka
- 2-3 leaves fresh basil

Place cucumber into container with Tito's Handmade Vodka. Add basil. Seal; let sit out of direct sunlight; test after 24 hours. Ingredients can steep for 3-4 days for more intensity. Once desired flavor is achieved, remove ingredients and stir!

Mix with fresh lemonade or sparkling mineral water, or add to a vodka gimlet.

*Infuse directly in a liter of Tito's Handmade Vodka. (Take a few sips to make room for the ingredients.)

You can also use an infusion jar or any non-reactive vessel!

just add all ingredients before filling with a liter of Tito's Handmade Vodka.

Basic Blueberry

- 1-1½ cups frozen blueberries
- 1 liter of Tito's Handmade Vodka

Place blueberries into container with Tito's Handmade Vodka. Seal; let sit out of direct sunlight. Shake or stir daily; test after about 3 days. Once desired flavor is achieved, strain and discard the fruit.

Mix with fresh lemonade, iced tea, or sparkling mineral water!

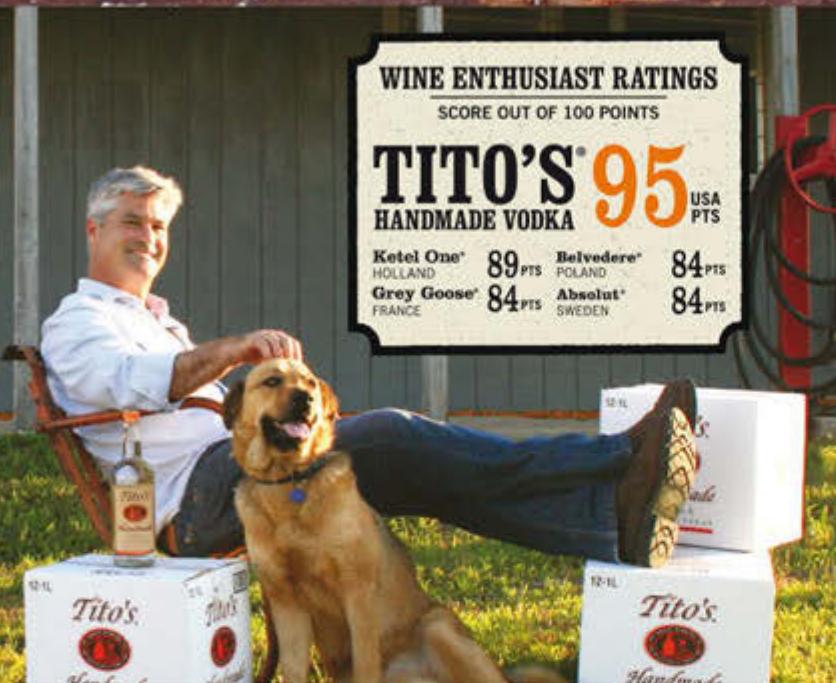


Tito's Handmade Vodka is crafted in Texas, distilled from 100% corn & certified gluten-free!



Find more recipes and info at
TitosVodka.com

• AMERICA'S • ORIGINAL CRAFT VODKA®



My American Handmade Vodka beats the giant "Imports" every day. That's because we distill it six times, use old-fashioned pot stills we built ourselves, and taste test every batch to make sure you get only the best. Try American!

— ★ — *Tito*

★★★★★
Spirit Journal

Unanimous Double
Gold Winner!!!
World Spirits Competition

"America's first craft
sippin' vodka"
Wall Street Journal

"Smooth, I mean
really smooth!"
CNN



★ **TitosVodka.com** ★
Handcrafted to be savored responsibly.



HE FIGHTS DIRTY *no matter how dirty* DIRTY IS.

NO MATTER WHERE THEY ARE, TOUGH MESSES DON'T STAND A CHANCE WHEN MR. CLEAN'S MAGIC ERASER IS PART OF YOUR CLEAN ROUTINE.



WHEN IT COMES
TO CLEAN THERE'S
ONLY ONE **Mr.**

Wet before use. A rinse is required for surfaces that come in direct contact with food. Use as directed.

prep school

BON APPÉTIT TEST KITCHEN

FROM P. 84

All the Shrimp in the Sea

When buying shrimp, the terms *small*, *medium*, and *large* aren't a joke. They make a difference in the type of dish they're destined for. Here's our size guide.

—ALISON ROMAN



SMALL

These quick-cooking guys are great for stir-fries, curries, and pastas. It's hard to resist them peeled and deveined, but once their flesh is uncovered, their shelf life is shorter.



MEDIUM

Manageable yet meaty, these are the "just right" choice for tossing into salads, stirring into seafood stews, and quick-pickling.



LARGE

Bust these out when you're going for quality over quantity—think shrimp cocktail or grilling, where shrimp will be the main event.



FROM P. 12

SMOKE IT IF YOU'VE GOT IT

Cold-smoking foods adds flavor to ingredients without cooking them: Onions and tomatillos are ideal in salsa; greens want to hang out in salads and slaws; and carrots are incredible simmered in a soup. Luckily, our quick-smoke method is an easy hack that even you can pull off. (A vent hood is recommended.) Follow these simple steps. —RICK MARTINEZ

1.

Peel or cut your produce—exposed flesh will absorb more smoky flavor.

2.

Get your pan (cast iron is best) blazing hot, toss in wood chips, and wait till they smoke.

3.

Cover chips with foil; place food on top. Cover, remove from heat, and smoke 5–10 minutes.

FROM P. 103

FRY AWAY

To fry thin pieces of protein, like a whole butterflied trout, start with enough distance between your hand and the hot skillet to avoid the inevitable oil spatter, and always lay the fillet in the pan going away from you—never toward. Gently hold the fish by the tail and place the front section into the skillet first, guiding it into the pan until the flesh lays flat. (Check first to make sure it will fit—you don't want it curling up the side of the pan!) To guarantee it stays that way, use a fish spatula to press the whole thing down. Consistent contact with the skillet is essential for crispy skin. —A.R.



IT'S TASTIER
THAN MILK.
PEOPLE WITH
TASTE BUDS
SAID SO.



Silk Vanilla
Almondmilk is
deliciously smooth
and most people
prefer its taste to milk.
Try for yourself.

Silk
helps you bloom.[™]

#silkbloom

National Taste Test 2013, Silk Vanilla Almondmilk vs. dairy milk. Character is a trademark of WhiteWave Foods.





TEST KITCHEN TALK

Claire Saffitz,
associate food editor

“Whether you’re roasting chicken or grilling steak, let the raw, seasoned protein sit uncovered in the fridge overnight. The moisture loss brings heat-conducting fat to the surface, which leads to crispier skin, better browning, and more intense flavor.”



FROM P. 36

LOAF LOVE

Call it a Pullman loaf. Call it pain de mie. We call it like we see it: sandwich bread par excellence. Milky white, slightly sweet, this type of bread has just enough structure to support fillings of Dagwood-esque proportions without being a sandwich scene-stealer (looking at you, crusty *miche!*). We’re believers. —AMIEL STANEK



FROM P. 50

LEMONGRASS 101

The citrusy floral aroma of this grass comes from the essential oils concentrated in the center of the stalk. But in order to yield maximum flavor, you need to fight your way through layers of tough fibers. The easiest way to access it is by Microplaning—no chopping required. Simply trim and peel the bottom half of the stalk and grate the inner core into a fine pulp. Now you can add intense fragrance to any dish, without any fibrous bits. —CHRIS MOROCCO

THE LIST

BY BON APPÉTIT

Silk

SMOOHIE SOLUTION

Silk Unsweetened Vanilla Almondmilk helps you build a better smoothie.

- 50% more calcium than milk¹**
- No added sugar**



¹ Silk Unsweetened Vanilla Almondmilk 45% DV of calcium vs. 30% DV in skim dairy milk. USDA National Nutrient Database for Standard Reference, Release 27. Data consistent with typical skim dairy milk.



FROM P. 108

MICHELIN-STAR VEGGIES

Alain Passard is a culinary legend thanks to his way with vegetables. Now you can adopt some of his fundamental techniques. For example, to preserve and show off the organic shapes of fruits and vegetables,

Passard prefers to cut each one according to its unique geometry. Here are the three key cuts. —C.S.

◀ **Halve from pole to pole:**
With vertically symmetrical produce like strawberries, tomatoes, and turnips, Passard says the flavorful juices gather at the bottom.

▶ **Cut crosswise slices:** Those beautiful rings that make up a shallot or the wavy contours of an heirloom pepper are revealed in thin slices that run horizontally.

▶ **Cut lengthwise slices:** Slender veggies like zucchini and carrots retain their natural silhouette, so each cut is an unmistakable reminder of the veg at hand.

Our Fave Tools

This month, we're making cooling ice pops (preferably daiquiri-flavored; page 84) and super-thin cutlets that cook so fast they don't have a chance to heat up the kitchen (page 102). Here are the products we rely on to get them right every time.



POP 'EM LIKE IT'S HOT OUT

Sticks in Dixie cups are cute and all, but for mess-free ice pops, invest in a reusable mold, like the Zoku Classic (\$15; williams-sonoma.com). The pops pop right out, just like you want them to, and the handles have drip guards to prevent sticky fingers. —BELLE CUSHING

FROM P. 82

BLUE CRUSH

From creamy to crumbly, milk-mild to intensely funky, trust us: There's a blue cheese out there for you. —A.S.

CREAMY



BERKSHIRE BLUE

A real beginner's blue, via western Massachusetts. It's medium-creamy, with a flavor like sharp Brie.



SHROPSHIRE

Creamy and smooth with a distinctive orange color, this British cow's-milk cheese is mild with a hint of peppery heat.



GORGONZOLA DOLCE

Che bella! Italy's creamy contender is soft, fruity, and easy to love. A nice middle-of-the-road blue.



OLD CHATHAM SHEEPHERDING CO. EWE'S BLUE

A creamy sheep's-milk cheese with balanced sweetness and a full-bodied, addictive funk.

MELLOW

CRAZY



VALDEON

This fairly dry Spanish beauty is rich and mellow, with just enough heat. Perfect for the cheese plate.



JASPER HILL FARM BAYLEY HAZEN

We can't get enough of this Vermont blue's fudgy, salty nuttiness and grassy edge.



GREAT HILL BLUE

This medium-dry raw cow's-milk cheese is strong and tasty, like sharp cheddar on steroids.



STILTON

Intensely rich, this iconic blue boasts a bold, mouth-coating tang that really lingers.

CRUMBLY



HAMMER TIME

Some meat tenderizers are harder on your arm than they are on cutlets. The anvil-like design of the Norpro 10-inch Meat Hammer offers optimum leverage and efficiency, even for tougher cuts such as pork loin. (\$11; amazon.com)

—C.M.

THE LIST

BY BON APPÉTIT

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FROM P. 106

Thousand-Flavor Syrup

A thousand might be an exaggeration, but this complex syrup can be used many ways. Add to spritzers, drizzle over fruit, mix into yogurt, or spoon onto grapefruit halves (to name just a few).

Bring $\frac{1}{4}$ cup sugar and 2 cups water to a boil in a medium saucepan, stirring to dissolve sugar. Remove from heat and scrape in seeds from $\frac{1}{2}$ vanilla bean, split lengthwise, then add pod along with 3 wide strips lemon zest, 3 lightly crushed green cardamom pods, 1 star anise pod, 5 juniper berries, $\frac{1}{4}$ cup dried rose petals,

2 Tbsp. dried hibiscus flowers or hibiscus tea, 1 tsp. pink peppercorns, and 1 tsp. Sichuan peppercorns.

Let syrup sit until flavors are infused, 20–25 minutes. Strain through a fine-mesh sieve into a medium bowl; discard solids. Chill until cold, then cover.

DO AHEAD: Syrup can be made 4 days ahead. Keep chilled. Makes about 2 cups



melofetamin

We start with simple ingredients like 100% whole grain wheat.* Then we combined ripe melon, feta and refreshing mint. Where you take your Triscuit is entirely up to you.

Triscuit made for more

[pinterest.com/triscuit](https://www.pinterest.com/triscuit)

*Triscuit crackers contain at least 22g of whole grain wheat per serving.
© Mondelez International Group

FROM P. 82

Sweet on Peppers

Bell peppers are no longer the only mild peppers in town. Be sure to keep an eye out the next time you're at the farmers' market, because you'll quickly discover that there are plenty of other (not to mention better) sweet peppers around. We suggest starting by giving these four varieties a try.

—B.C.

**HOLLAND**

This distinctly wrinkly pepper shines raw in a salad or salsa. Swap in for Anaheim if you're especially heat-shy.

**BANANA**

You'll recognize this yellow guy from pizza joints and Italian sub shops, but it's even better when you pickle it at home.

**BULL'S HORN**

Thin enough for charring whole, mild enough to use in salads, and large enough to stuff—without feeling like a '90s throwback.

**PIMENTO**

This sweet pepper (of Southern cheese fame) is usually canned. Find it fresh at farmers' markets, and your sandwich will thank you.



FROM P. 75

1.

Place sugar in a heatproof dish and warm it up in a 350° oven for 10 minutes while you start beating the egg whites.

2.

Gradually stream warm sugar into the foamy whites while beating; mix until stiff peaks form.

3.

Dollop the meringue onto parchment-lined baking sheets, then use the back of a spoon to gently spread it and make an indentation for the berries and cream to rest in later.

—DAWN PERRY

PAVLOVA RESPONSE

Ready to get shiny meringue cups, perfect for filling with whipped cream and summer berries? One of Rachael Coyle's secrets is to heat the sugar before adding it to the beaten egg. Scary? Not once you know the secret. Let's break it down:



tscuit

SHOPPING LIST

THE PARTY pp. 39–44
BOLGA BASKET \$68; [woonwinkelhome.com](#)
LINEN NAPKINS \$28 each; [youreupstate.com](#)
EVERYONE IN THE POOL pp. 76–85
VISTA ALEGRE VENEZIA 4 DESSERT PLATE \$31; [michaelcfina.com](#)
BORDALLO PINHEIRO CEREAL BOWL \$31; [gracioushome.com](#)
DREAM COLLECTIVE BRACELET \$235; [dreamcollective.com](#)

TRAVEL PLANNER

R.S.V.P. pp. 10–14
AREA FOUR 500 Technology Sq., Cambridge, MA; 617-758-4444; [areafour.com](#)
BLUE HILL AT STONE BARNs 630 Bedford Rd., Pocantico Hills, NY; 914-366-7920; [bluehillfarm.com](#)
RUSTIC CANYON 1119 Wilshire Blvd., Santa Monica, CA; 310-393-7050; [rusticcanyonwinebar.com](#)

THE MOMENT pp. 17–20

BLUEBIRD MICROCREAMERY 3515 Fremont Ave. N., Seattle; 206-588-1079; **CLOUD 10 CREAMERY** 5216 Morningside Dr., Houston, 713-434-6129; [cloud10creamery.com](#) **COLD FRONT** 490 Hamline Ave. S., St. Paul, Minnesota, 651-330-7632; [coldfrontmsp.com](#) **MORGENSTERN'S FINEST ICE CREAM** 2 Rivington St., NYC, 212-209-7684; [morgensternsnyc.com](#) **SMALL BATCH AT PLAYA PROVISIONS** 119 Culver Blvd., L.A.; 310-683-5019; [playaprovisions.com](#)

THE PARTY pp. 39–44

LEON'S OYSTER SHOP 698 King St., Charleston, SC; 843-531-8500; [leonsoystershop.com](#)

NAVIGATOR: OAKLAND pp. 64–68

BAKESALE BETTY 5098 Telegraph Ave.; 510-985-1213; [bakesalebetty.com](#) **BAY GRAPE** 376 Grand Ave.; 510-686-3615; [baygrapewine.com](#) **BEAUTY'S BAGEL SHOP** 3838 Telegraph Ave.; 510-788-6098; [beautysbagelshop.com](#) **BOOK/SHOP** 482 D 49th St.; 510-907-9649; [book--shop.com](#) **BOOT & SHOE SERVICE** 3308 Grand Ave.; 510-763-2668; [bootandshoerservice.com](#) **CAFE VAN KLEEF** 1621 Telegraph Ave.; 510-763-7711; [cafevankleef.com](#)

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ALL OF THE BERRIES pp. 70–75

COYLE'S BAKESHOP 8300 Greenwood Ave. N., Seattle; 206-257-4736; [coylesbakeshop.com](#)

THE PIZZA SAINT OF PHILLY pp. 86–89

PIZZERIA BEDDIA 115 E. Girard Ave., Philadelphia; [pizzeriabeddia.wordpress.com](#)

THE ARTFUL GARDENER pp. 104–109

L'ARPÈGE 84 rue de Varenne, Paris;

+33-1-47-05-09-06; [alain-passard.com](#)

COOK THE COVER

Blueberry-Pecan Galette p. 75

APPETIZERS

Baba Ghanoush p. 56
Roasted Garlicky Sweet Peppers and Chiles p. 82
Salted and Spiced Melon p. 82
Savory Crostini p. 46
Whipped Gorgonzola p. 82

BEVERAGES

Day Tripper Cocktail p. 42
Huckleberry Shrub p. 73
Tequila-Grapefruit Spritzer p. 97

Tom Collins Bar p. 82

BREAKFAST

Chilaquiles with Blistered Tomatillo Salsa and Eggs p. 98

Cornmeal Waffles with Currant-Maple Sauce p. 75

SANDWICH

Pan Bagnat with Fennel p. 98

SALADS

Herby Black Rice Salad with Radishes and Ricotta Salata p. 98
Shrimp Salad with Cucumber and Fennel p. 84

Tomato-Peach Salad with Tofu Cream p. 42

SOUP

Smoked Tomato Soup p. 12

MAIN COURSES

FISH, SEAFOOD

Butterflied Trout with Spicy Lettuce, Celery, and Herbs p. 103

Seared Black Bass with Scallion-Chile Relish p. 53

Seared Cod with Potato and Chorizo Hobo Packs p. 99

Steamed Mussels with Tomato and Chorizo Broth p. 54

MEAT

Habanero-Marinated Pork Chops with Mustard Greens Slaw p. 50

Honey-Turmeric Pork with Beet and Carrot Salad p. 103

Pork Loin with Cherry Vinaigrette p. 46
Pork Scaloppine with Fennel Salsa Verde p. 14

Red Wine-Marinated Hanger Steaks with Flatbreads p. 98

POULTRY

Crispy Chicken Cutlets with Cherry Tomato Panzanella p. 103

Glazed Fried Chicken with Old Bay and Cayenne p. 40
Grilled Oregano Chicken p. 82

VEGETABLES, SIDE DISHES

Cabbage and Carrot Slaw with Walnut-Za'atar Pesto p. 42

Corn and Fregola with Grilled Halloumi Cheese p. 84

Ember-Roasted Corn and Leeks p. 94

Herby Black Rice Salad with Radishes and Ricotta Salata p. 98

Shrimp Salad with Cucumber and Fennel p. 84

Tomatoes in Chile-Fennel Oil p. 84

CONDIMENTS, SAUCES

Cardamom Crème Fraîche p. 74

Collard Greens and Kale Pesto p. 35

Lemon Cream p. 74

Orange Mascarpone p. 74

Roasted Buttered Cherries p. 46

Sunny Dressing p. 48

Thousand-Flavor Syrup p. 118

DESSERTS

Blueberry-Pecan Galette p. 75

Lime and Grapefruit Daiquiri Ice Pops p. 84

Iron-Skillet Peach Crisp p. 44

Pavlovas with Fresh Berries p. 75

Peach-Blackberry Camp Cake p. 99

Pistachio-Cream Sandwich Cookies p. 10

Roasted Peaches with Ricotta Buttercream and Breadcrumbs p. 62

Sorbet in Grapefruit Cups p. 84

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BACK OF THE NAPKIN

**Written in
Los Angeles on
April 18, 2015**

2015 SUMMER PARTY SUPPLIES

REFRESHING COCKTAIL (FROM NYC'S LUPA)
- TIN CUP WHISKEY
- HONEY SYRUP
- MINT
- LEMON
- DASH OF BITTERS
- ICE

GUACAMOLE
- RIPE AVOCADOES - FRESH LEMON JUICE
- RED ONION CHOPPED - DICED TOMATO
- SALT & PEPPER - MINCED GARLIC
- SMASH IT ALL TOGETHER. EAT

BEACH CHIPS
- FROM THE GARDEN: BASIL RED ONION, TOMATOES (TOP IN BIG CHUNKS), FETA CHEESE (7 OZ.)
- WATERMELON (CHOP IN BIG CHUNKS)
- ICE

WATER SHAD

ELIZABETH BANKS

"I'd serve food from my favorite places. The corn would be from Café Habana, for sure."

HER IDEAL INDEPENDENCE DAY MENU

"I love the Fourth of July," says Elizabeth Banks, who ditches her *Hunger Games*/Effie Trinket look to play a very tan former stripper in this month's *Magic Mike XXL*. It's a revealing move for the actress—and it turns out she's as bold in the kitchen as she is on-screen. Take her patriotic barbecue, which has definite rules. Potato salad? "Red Bliss potatoes—with mayo," she says. Watermelon? "With seeds. It's sweeter, and it's fun to spit the seeds out." No argument there. As for the music: "I'm all about hits. What's Taylor Swift putting out?" Here, Banks—who also directed this summer's hit *Pitch Perfect 2* and stars in the Brian Wilson biopic *Love & Mercy* (out now)—offers her outdoor party must-haves. Let the real Hunger Games begin. —MICKEY RAPKIN

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